



child, O my child! thou art weary to-night;  
spirit is sad and dim is the light;  
wouldst call me back from the echoless  
shore.

Two drummers sat at dinner  
In a grand hotel one day;  
While dining they were chatting  
In a jolly sort of way.  
But when a pretty waitress  
Brought them a tray of food;  
They spoke to her familiarly  
In manner rather rude.  
At first she did not notice them,  
Or make the least reply;  
But one remark was passed  
That brought the teardrops to her eye;  
And facing her tormentors  
With cheeks now burning red,  
She looked a perfect picture  
As appealingly she said:

*Chorus*

"My mother was a lady,  
Like yours, you will allow;  
And you may have a sister,  
Who needs protection now.  
I've come to this great city  
To find a brother dear,  
And you wouldn't dare insult me, sir,  
If Jack were only here."

"world akin;  
 "And she uttered  
 "to touch their hearts within.  
 "sat there stunned and silent  
 "till one cried in shame:  
 "give me, miss, I meant no harm;  
 "ay, tell me, what's your name?"  
 "he told him and he cried again:  
 "I know your brother, too;  
 "We've been friends for many years,  
 "And he often speaks of you.  
 "He'll be so glad to see you,  
 "And if you'll only wed,  
 "I'll take you to him as my wife,  
 "For I love you since you said."

Clarus

It meet thee  
 whom didst love,  
 And whom thou hast taught of the "I  
 above."  
 Never hereafter to suffer or weep;  
 The angels, my darling, will rock thee to sleep.

*[Faint handwritten notes, possibly "W. J. W."]*



## VENISON, CHESTNUT PUD- DING.

steaks of fresh-killed venison, sea-  
son with salt and pepper. Have  
sufficient quantity of chestnuts, boiled  
like a crust of flour and sweet, fresh  
proportion of three-quarters of a  
minced suet to two pounds of  
and roll out in two thick crusts,  
lace the venison and chestnuts in  
pour on a little hot water, cover  
suet, closing the edges carefully.  
adding bag, drop into a pot of boll-  
ing for four hours. Serve with a  
made as follows: Pour a tumbler of  
into a saucepan, add a little sugar  
of butter; simmer until melted. A dash  
improves it.—MRS. T. A. SNYDER, Le-  
ton, Pa.

## ITALIAN STEW.

STEW a can of tomatoes. Put the juice on  
in a porcelain kettle. Add salt, a  
dash of pepper, the merest dust of  
two tablespoonfuls of grated Parmesan  
drops of onion extract, one-half tea-  
celery extract. Thicken with two-  
poonful of cornstarch. Add up in  
one-third package of macaroni  
of milk and water. Add one  
of butter; salt and pepper. Chop  
of any "left over" cold meat  
with soup stock to moisten, or use  
gravy. Serve by pouring into a  
the thickened tomato, then the  
the meat last. This is an in-  
most savory dish.—MRS. S. Bos-  
ton.

## CHICKEN. WITH OYSTERS.

SEASON and stew a chicken in on-  
water until tender, take it out on a  
and keep warm; then add to the liq-  
tablespoonful of flour rubbed in two table-  
fuls butter, and add seasoning and let it come  
a boil; then add twenty or twenty-five oysters  
without the liquor and boil two minutes. Pour  
over chicken and serve hot.—MRS. M. LYNCH, No.  
1079 Magnolia avenue, Elizabeth, N. J.

## ONION SOUFFLE.

ONE cup white sauce, one-half cup shredded  
wheat biscuit crumbs, one cup finely chopped  
cooked cold onions, two-thirds of a cup of  
milk, one-eighth of a teaspoonful of white pepper,  
yolks three eggs, whites three eggs beaten dry,  
one-eighth of a teaspoonful salt. Soak the crumbs  
in the cold milk, add white sauce, onions, yolks,  
pepper, and last the beaten whites. Turn into  
buttered pudding dish and bake forty-five minutes.  
—MARILLA C. THOMSON, No. 12 Meadow street  
North Adams, Mass.

## ROAST BEEF WITH YORKSHIRE PUD- DING.

TOAST the beef upon a grating placed upon the  
dripping pan. Baste often, but see that it  
does not burn. About three-quarters of an  
hour before it is done mix the pudding. Take one

## THE KITCHEN RANGE REFRIGERATOR SWEET.

LEAN the nickel plate of stove with soda and  
ammonia, using a woollen cloth and polishing  
it with a clean one. The best way to treat a  
stove that has not been blackened for some time  
is to rub it well with newspaper, adding just a  
little clean grease of any kind. It will soon take  
a polish after a few treatments of this kind.  
—MARTHA, New Haven, Conn.

IF the steel of the range be rusted, rub well with  
sweet oil, and let remain forty-eight hours;  
then rub with finely powdered unslaked lime  
and the rust disappears. If the stove is cracked  
wood ashes and salt in equal proportions, reduced  
to a paste with cold water, and applied to cracks  
when stove is cool, make a good cement.—Mrs. F.  
J. MARTIN, No. 310 Victory street, Little Rock,  
Ark.

TO clean floors if not stained use strong soda  
water and rinse in clean water; if stained  
use only clean water; thoroughly dry. For  
sinks, scour with sand soap, and then with  
washing soap and hot water. Chloride of lime  
used occasionally in the sink will prevent bad  
odors arising from it.—MRS. M. CONKLIN, No.  
2025 Eighteenth street, Philadelphia, Pa.

IN caring for the ice box take out every shelf  
once a week, wash every part of the in-  
terior except where the ice goes. Wash the  
shelves, dry carefully and replace them. The ice  
chest or compartment need only be washed out  
every two weeks, but see that the pipe to run off  
the water does not get stopped up. Do not allow  
the waste pipe to be connected with the house  
waste pipe, and if it is found necessary to run the  
water off this way, have a plumber come in and  
fix up a connection through a large open top fun-  
nel, so there will be a free circulation of air above  
the opening in the main waste pipe. Keep a  
small dish of powdered charcoal in one of the  
upper shelves of the ice box; it is a great purifier.  
Change it every two or three days. Sour milk  
should not be kept in a refrigerator. Onions and  
other vegetables or fruits with strong flavors  
should be kept on the upper shelves.—D. K., 216  
Sixth ave., Brooklyn.

THE ice box should be washed, scalded and  
wiped and the waste pipe flushed with soda  
water twice each week. No food must spoil  
in it, and a fresh lump of charcoal each month  
will absorb any possible odors.—MRS. S. M. AL-  
DERSON, Summit, N. J.

### Hot Milk Sponge Cake

In the first place grease your pan. Take one  
cup of sifted flour put in one teaspoonful baking  
powder and sift three times. Take two eggs beat  
nearly five minutes, a cup of sugar, beat another  
five minutes, one half teaspoonful salt, now sift  
the flour again; into this, take one half cup  
milk, one teaspoonful cold butter, put on the  
stove as soon as it boils, add this last.

### Corn Meal Gems

One cup sour milk, one teaspoonful soda, three  
teaspoonfuls sugar, one half teaspoonful salt, one  
egg, two tablespoonfuls corn meal, two teaspoon-  
fuls cream, and enough flour to make it of the  
right thickness.

### Vanilla Cookies

ES. whites beaten separat-  
cup of milk, two  
one half cup  
teaspoonful vanilla.

three fourths  
hamon, three  
poonful baking  
ps oat meal,

to (Boston), 1877

Mrs. P. B. Russell

Don't buy low Cloth 1/6

Stick Twists 1/6

Don't buy low Cloth 1/6

Stick Twists 1/6

Don't buy low Cloth 1/6

Stick Twists 1/6

Don't buy low Cloth 1/6

Stick Twists 1/6



should be soaked before washing. If the following rule is complied with, a person of ordinary strength can do the night or ten without fatigue: Soak in water over night. Have your boiler half full of water and cut up a little less than a cake of soap. Then wring the cleanest of the clothes out and put them in the boiler first. No rubbing on the clothes till after the clothes are boiled, and then a little is needed. Treat the rest of the clothes the same way. Light calicoes, where the colors will not run, may also be treated in the same way. It is necessary to rinse thoroughly. A little borax put in after they are boiled helps to whiten them. Half an hour's boiling will be sufficient.—MRS. JOHN GRAHAM, No. 469 Fourth avenue, Brooklyn, N. Y.

CLOTHES should not be soaked over night. If the dirt is loosened and dissolved into the water the water loses its color and becomes soiled, and this in turn makes the clothing yellow. After the clothes are perfectly clean they may be boiled to make them antiseptic, but they must be clean before they are put into the boiling water. The better way is to put them into a bag, have kettle of boiling soapy water and drop them down; boil for just a moment and then remove them. Starch all pieces that require starching before they are hung out to dry.—MRS. A. H. WINTERS, Woodside, L. I.

TREAT the family wash according to the following method and each piece will come out beautifully white: Cut half a cake of any good laundry soap into shavings, put into a stewpan on the stove with a quart of hot water and two large spoonfuls of borax. When soap is dissolved and boiling rapidly pour in slowly one gill of kerosene. When the mixture forms an emulsion (which will be in three or four minutes) and boils to the top of the pan, remove quickly from the fire and pour into the tub. Add immediately four large pailfuls of boiling water. Put in the clothes, after rubbing a little soap into bands and much soiled parts, and press and pound them until clean—perhaps twenty minutes. Wring and pound again in clean hot water to take out the dirty suds. Rinse in blue water and hang in the open air to dry. Kerosene is a powerful detergent, saves time and labor and does not injure the finest fabric. Used in this way—in an emulsion—its odor washes out with the soap.—MISS HELEN CURTIS, No. 10 East Fourteenth street, New York City.

IN washing clothes, to each tub of clear cold water add one-half bar of any common soap melted in a quart of boiling water. Make a good suds. Put in white clothes and soak over night. In the morning have ready a tub of hot water, and they will require but little rubbing, cold, rinse and blue, and your clothes will be as white as snow. Wash flannels in lukewarm suds and rinse in warm water.—MRS. E. J. BEANCHFIELD, No. 706 Albany street, Schenectady, N. Y.

Do not soak clothes over night. Gather all soiled clothes together, picking all your white clothes out and putting them in the tub; pour cold water over them, then take your boiler, filling it three-quarters full of water; cut up three-quarters of a cake of soap very fine. Ring out all your white clothes from the tub, rubbing them with soap on soiled parts. Let the water come to a boil, putting all the white clothes in. Let them boil for a good half hour, pushing them down every now and then with your clothes stick. This will give you a chance to do your other work while they are boiling. It never hurts them to stay on a little longer than the usual time if you are not ready. Then take them off, putting them in the washtub with some of the same water that they were boiled with. They will then require very little rubbing, which is a great saving in labor and wear of the linens. Wash your calicoes in the same manner. Rinse them thoroughly before hanging out.—MRS. ANNIE DEVINE, 249 Court street, Elizabeth, N. J.

WHITE linen clothes should be soaked in the morning for one hour in lots of good, warm soapsuds. A little turpentine used in scalding the clothes whitens and sweetens them. I don't believe in borax or powder, as it wears out the linen. Use plenty of water and bluing. Dry out of doors.—M. A. ADAMS, Canastota, Madison County, N. Y.

### PICTURE FRAMES

I have just finished making a picture frame of old rough boards. It is 31 inches long and 24 inches wide. After making the frame I covered it with a piece of old table oilcloth and painted it a dark red. I then put three rows of brass tacks around the frame, and it looks real nice. I am real proud of it. MRS. KATE HAYSTON. 49 Readville street, Hyde Park.

### TO KEEP FROSTING FROM RUNNING

A novel way to keep frosting from running off cakes is to make a collar of brown paper and put around cake, and then frost in usual way. MRS. J. SHANKS. 7 Longely street, Marlboro.

### A TIMELY SUGGESTION

Soon we shall be opening our packing boxes and bringing to light the furs which have been stored through the summer months. If any need attention here is a method used by some of the experts and claimed to be very satisfactory: First bran or rye meal is heated in an earthen vessel until it is as hot as the hand can stand. It is then poured over the fur and rubbed in thoroughly. After this has been done it is brushed out with a clean brush until all the bran has been removed. This will not only clean the fur, but its former lustre will come back. White furs can be treated in this way without harm. They can then be aired on a cold, clear day. SYLVIA GREY. The Lowell, Lexington avenue, Cambridge.

### WHEN TURNING A HEM

When turning a hem, or measuring a skirt to straighten it at the bottom, a person saves time by marking the place where she wants on the tape measure with a device is thrust into a socketed handle, small paper clip, one of the kind that "stays put." Then she doesn't have to search out her desired mark every time she puts a pin in the skirt, but feels automatically for the clip. In turning a three-inch hem, for instance, she will put the clip at 3, and for all practical purposes have with her a three-inch tape measure. MRS. H. B. CROSBY. 225 Lexington street, East Boston.

### RECIPE FOR STOVE POLISH

A good stove polish that is easy to shine, looks well, makes no dust and is very lasting can be prepared as follows: To a teacup of vinegar put in 1-4 teaspoon alum and as much dry powdered stove polish as will make it the consistency of cream. Polish with a woolen rag which is still somewhat damp. MRS. W. BOTTOMLEY. 11 Commercial street, Holyoke.

### HOW TO HEMSTITCH BY MACHINE

Pull the required number of threads as you would if to be done by hand, then baste the hem down middle way of space where threads are pulled; loosen tension on machine and have medium length stitch. Stitch on edge of hem. When stitched remove baste threads and pull the hem to edge of threads. It is much easier than by hand and looks very nice. MRS. F. M. HOLDEN. 50 Old terrace, Bellows Falls, Vt.

### HOLDER FOR EAR CORN

#### Prongs Engage Ends of Cob and Save Fingers From Smearing

Some people object to eating corn the cob outside of the privacy of the own tables because of the way it smears the face and fingers. Nothing but careful eating has been discovered to save the face in this performance, but there are several devices to protect the finger and one of the latest of these is shown here. This holder has been designed by a Minneapolis man and is simpler than most of the others. Two stout wires are hinged together and provided with long loops and curved prongs at their ends.



These prongs engage the ends of an ear of corn and the vertical portion of the device is thrust into a socketed handle, by which the whole is held in one hand. The cob revolves on the points of the holder and there is no necessity for search out her desired mark every time she puts a pin in the skirt, but feels automatically for the clip. In turning a three-inch hem, for instance, she will put the clip at 3, and for all practical purposes have with her a three-inch tape measure.

### To Keep Mirrors Clean and Bright

To remove fly specks, wash first with cold water, and then polish with a cloth dipped in alcohol. For rubbing away finger marks use a few drops of ammonia on a moist cloth. Mirrors kept in rooms to which light and air are seldom admitted contract a film which is not easily removed with water. It is a mistake to suppose it goes deeper than the face of the glass, although the usual methods do not brighten it. Keep for this purpose a piece of sponge, a cloth and a silk handkerchief all entirely free from dirt, as the least grit will scratch the fine surface of the glass. First sponge it with a little spirits of wine or gin and water to clear of the spots, then dust over it powdered blueing tied in muslin, rub it lightly and quickly with the cloth, and finish by rubbing with the silk handkerchief. Be careful not to rub the edge of the frame. Crumpled tissue paper is also very good for dry polishing. SYLVIA GREY. Cambridge.

### Covers for Food That Is Cooling

Before being put in the refrigerator may be made of embroidery, hoops and squares of hemmed cheesecloth of proper size to slip into the hoops. These are fine to put over bowls of food that must stand for some time while cooling. The weight of the wooden rings keeps the cloths from blowing off or sagging. MRS. D. S. McCauley. 16 Daggett place, Clinton, Mass.

### SICK ROOM HINTS

To shade an electric light in a sick room or in a child's room make a bag of green china silk large enough to slip over the light, shade and all. Paper bags for covering pitchers containing food will be found to answer the purpose better than plates, which are always slipping off. To ripen tomatoes in the house pull up the plants just before the weather suggests frost and hang in the cellar on nails. You can have ripe tomatoes for Thanksgiving dinner. MRS. J. M. THOMPSON. Congress, Fitchburg, Mass.

*Simon Nash Dr. Spr. Hinges & Grob Screws 3/6 d. Thins*  
*James H. Hall Dr. Sea & Co*  
*1 Coffee mill Co. Dr. d.*



Seconde Month 13, 1800

# Cat Meal Cookies

2 1/2 cups rolled oats  
2 1/4 " of flour  
1 " of sugar  
1 scant teaspoon saleratus  
1/2 teaspoon cinnamon  
Mix above; then, add  
2 eggs, 2 tablespoons of milk  
2/3 cup shortening (melt it)

Butter is best for shortening but  
drippings are well enough

1.6  
94  
072  
282  
23  
70

## Candy for Home Parties

**Peanut Brittle Candy**—Boil 1 scant pint of molasses until it hardens by dropping a little from the spoon in cold water. Stir in 1 tablespoon of vanilla, a piece of butter size of an egg, 1 teaspoon of soda dry. Lastly 1 cup of shelled peanut broken up fine. Turn out in shallow pans well buttered, press down smooth with a spoon.

**TO THREAD NEEDLE**  
It is often hard to thread a needle in the twilight or with poor eyesight. If you hold your needle over a piece of black cloth for white thread and over white cloth for black thread, you'll find it a great help. Try it.  
MRS. ELLA MUDGETT.  
61 Railroad Avenue, Brockton.

## A TOOTHACHE CURE

Fill a small cup with boiling vinegar. Dip a piece of cotton or wool into the vinegar and rub the gum; let the vinegar be as hot as you can endure. Stuff the aching tooth with some wool. In five minutes the pain will have ceased.  
MRS. E. F. BOYLEN.  
100 Main street, Malden.

## HOW TO CLEAN CLOCK

To clean a clock, take a piece of cotton wool and dip in kerosene oil and place inside your clock on the bottom and leave for several days. Shut the door. If you look in you will see the dust on the wool; the fumes of the oil loosen the dust and it falls down, thus cleaning the clock.  
VERA CLARK.  
Summerside, P. E. I.

## DRIED BEEF TUMBLERS

The tumblers dried beef come in make very nice jelly tumblers. Pour melted paraffine on jelly and in that way seal jelly air tight. Use them for baking custards by standing in pan with cold water. They make nice measuring cups on baking days. For putting away small leftovers in ice chest, they are handier than bowls or plates, as they take up less room and can be covered over with small butter plates. Use around the sink for drinking cups, then if one is broken it does no harm. If one wishes to keep a small amount of drippings separate, they are very handy. Have one or two handy for breaking eggs into on cooking days. Ways will suggest themselves after once using them and they will save many a dish from getting broken.  
MRS. F. A. PARMENTER.  
1133 North Main street, Montello.

## HOW TO DO STARCHING

Boiled starch gives the most satisfactory results, as a rule; the starch should be boiled for 10 minutes, it is better even longer; mix the dry starch with cold water in the proportion of half a cup of cold water to two tablespoons of starch; pour on this, stirring all the time, 1-2 pint boiling water if for cuffs, collars, shirt bosoms, etc. If it be for white skirts and articles that need to be fairly stiff, add a quart of boiling water; for dresses and articles that require only stiffening enough to make them like new, use two quarts of boiling water; when the cooking is nearly completed add a teaspoon of salt and a teaspoon of lard, and a few drops of dissolved blueing. When different degrees of stiffness are required, the thick starch may be made, then thinned to suit the various articles. When it is desired to have an article very stiff it should be dried before being starched, and the starch should be used hot.  
For collars, cuffs, shirt bosoms, etc., have the starch hot and thick. Rub the starch well into the fabric, then clap between the hands, and finally draw between the fingers to remove any superfluous starch; dry well.  
For thinner starching, work the articles in the starch, that all parts may be equally stiff; wring and hang out doors to dry.  
All the appliances used in making the starch, as well as the hands, must be perfectly clean. If the starch is not perfectly smooth when thinned, strain it.  
MRS. H. B. CROSBY.  
225 Lexington street, East Boston.

1 1/2  
Himself  
Mem. 1/2  
7  
5  
7  
8  
4  
Comb 2/6  
His Son 16  
12  
12

## CARE OF SHADE

Rip out or cut off hem-end and attach this end to roller, hemming other end on sewing machine. Replace stick. Having been unexposed this new hem-end will be bright and whole, giving the appearance of a new shade.  
MRS. J. N. HARRIS.  
678 Columbia road, Dorchester.

## RENEWING WINDOW SHADES

Window shades which have become faded and worn may be made to look like new by trimming them end for end. Remove shade from roller, make a hem in the roller end, then after cutting off the ragged hem, fasten to the roller.  
LUCY LEE.  
33 Lexington Avenue, Cambridge.

Lowland Dr. To Cash  
Package on Flour at New York  
Human Dr 2 1/4 yds Cloth 15/ 2 1 3  
Shag a 10/ Dr. Self 15 -  
19/ Cash 18/



## Insecticide and Fungicide Remedies for Plants

Insects that eat foliage, fruits, flowers, etc., whether they are bugs, worms, caterpillars or slugs, etc., are best destroyed with fir tree oil.

It frees plants of nearly all insects to which they are subject, and for the following it has no superior: Mealy bug, scale and spider aphids, black and green thrip, blight worms and slugs.

Dilute 1-2 pint to about 10 gallons of soft or rain water; for tender plants or young growth make weaker; spray on. Tried with grand success when other remedies failed. MRS. A. WALKER.  
174 Main ave., Gardiner, Me.

## BOTTOM OF PANTS

If pants are frayed at the bottom edge, cut off there, turn them up half an inch or even less, hem blind stitch the raw edge, then put on a strip of black cambric, cut bias, half or three-quarters of an inch wide, hem both edges fine, and press with a wet cloth on wrong side and they will look as good as new.

MRS. S. H. SEAVERN.  
33 Evergreen street, Roxbury.

## TO SAVE BUTTONS

It spoils nice pearl and Dresden buttons to leave them on a garment when being laundered. Make a row of button holes where buttons should be sewed on. Take a piece of tape and sew buttons on to this at same distance as the button holes, and button them in. These can be unbuttoned easily when garment is to be laundered. NELLIE F. MORRISSEY.  
9 Willard street, West Quincy.

## To Keep Flies Off Gilt Frames

Boil three or four onions in a pint of water and apply with a soft brush. MRS. E. F. COTTIER.  
1234 Cambridge street, Cambridge.

## TRUNK IN BEDROOM

When one has to put a trunk in the bedroom make a thick pad for the top and cover it with pretty cretonne and make a ruffle deep enough to cover the whole trunk; place one or two sofa pillows on and use it for a seat or cozy corner. MRS. A. E. BUMPUS.  
94 Forest ave., Brockton.

## CARRIAGE TOP DRESSING

Asphaltum varnish, linseed oil (boiled), oil of turpentine, benzine. Mix varnish with oil and add turpentine and benzine. Wash the top thoroughly with warm water and when perfectly dry apply the above with a sponge.

MRS. JAMES GRANT.  
North Uxbridge.

## FOR SWOLLEN FACE

The best thing for a swollen face is to get a good sized handful of chickweed right fresh from the garden and then put in the oven for a couple of minutes to be warm and put it on the side that is swollen and the soft white rag around it. It must be warmed every hour, and you will find it will take the swelling down.

MISS MARY LYNCH.  
247 Prospect street, Lawrence.

## CUTTING BUTTER

A secret which I learned from a hotel cook is to cover the knife with a piece of oiled paper when cutting butter. This makes the clean, smooth cut which delights the heart of a housekeeper who values appearances.

MRS. CARL LARSON.  
20 Wachusett street, Worcester.

## SEWING MACHINE OIL STAINS

Soap and cold water will remove these stains if no heat has previously been applied. (MRS.) M. L. BRIGGS.  
94 Walnut place, Brookline.

## TO AVOID BURNT CRUSTS

Buy a book of asbestos; fit around inside of oven where the edges of cakes, pies, etc., burn and it will save burnt crusts and annoyance sufficient to pay you for your trouble.

MRS. V. C. PARSONS.  
560 Western avenue, Lynn.

## FLOWER POT SAUCERS

Use covers of lard palls for flowerpot saucers. (MRS.) M. L. BRIGGS.  
Walnut place, Brookline.

## CARE OF PLANTS

There is nothing so nourishing for palms, ferns and rubber plants as a regular portion each morning of good clear coffee.

MRS. M. CHESLEY.  
24 Union street, Haverhill.

## TO RID A HOUSE OF FLIES

Take a glassful of soap-suds. After dark the flies all gather at the ceiling. Turn the light low and stand on a chair and touch ceiling with glass over flies and they will drop in the suds and they can't get out again. One night, recently, I saw a woman clean out her kitchen in 10 minutes and the ceiling was completely covered. For anyone who does not have screens, it is better than fly-paper. M. L. LE FEVRE.

Arlington Heights.

## To Keep Vegetables Fresh and Crisp

Dip a muslin bag or cloth flour sack in cold water, wring it lightly, put in the vegetables and hang where the air can strike it. MRS. KATE SULLIVAN.  
Rear 887 Adams street, Dorchester.

## TO POLISH BLACK WALNUT

To give black walnut a fine polish, so as to resemble rich old wood, apply a coat of shellac varnish, and then rub it with a smooth piece of pumice stone until dry. Another coat may be given and the rubbing repeated. After this, a coat of polish made of linseed oil, beeswax and turpentine may be well rubbed in with a dauber made of a piece of sponge tightly wrapped in a piece of fine flannel several times folded, and moistened with the polish. If this work is not fine enough it may be smoothed with the finest sandpaper and the rubbing repeated. In the course of time the walnut becomes very dark and rich in color, and in every way is superior to that which has been varnished. MRS. IDA BESSETTE.  
Manchaug Hotel, Mass.

## SICK-ROOM

To keep the air in a sick-room very pure, wet a cloth in lime water and hang it in the room or rooms all over.

MRS. E. LEES.  
Church street, Fall River.

## A NEW USE FOR ALARM CLOCK

When one has a variety of work to do on baking day an alarm clock will be found particularly helpful. Just set the alarm at the time the bread or cake should be done and one may give her whole attention to another task without fear of forgetting the baking.

MRS. JAMES C. RAE.  
540 Warren street, Roxbury.

## FOR THE TOILET

Keep in your bathroom a small wide-mouthed earthen jar that will hold about a pint. Into this put all scraps of toilet soap and, when the jar is full, pour over them nearly a cup of warm water and two teaspoons of glycerine. The result will be a jelly-like consistency that can be used in the place of ordinary soap. This little economy is well worth considering. MRS. DEXTER EWELL.  
Box 72, Eastondale.

## WINDOW CORDS

To prolong the life of window cords they should be rubbed with a well greased cloth. The snapping of the cords is caused by friction and they are weakened by sun and weather. The greasing makes them pliable and prolongs their usefulness. MRS. J. N. HARRIS.  
125 Blue Hill avenue, Roxbury.

## TO TEST NUTMEGS

To test nutmegs, prick them with a pin. If they are good oil will instantly spread around the puncture.

MRS. S. D. RIGER.  
318 Ferry street, Malden.

## Charcoal for Preserving Food

When not convenient to have ice all the time in hot weather, wrap meat or fish in a piece of cheese cloth, put it in the charcoal box, pack it around with plenty of charcoal (not the fine or dusty kind, but the long clean pieces), pack around closely and let no air in and food will keep sweet for 24 hours or longer. The pieces may be changed and fresh pieces laid in the same way. The old pieces can be used for kindling; the cooked food can be kept in the same way. MRS. MARY YOUNG.  
588 Shawmut avenue.

## TO WHITEN TEA TOWELS

Save all your lemon peels and boil them with your towels, it will whiten them beautifully.

To peel potatoes easily, rub the back of the knife over the tomato as though scraping a potato and they will peel as easily as though scalded.

To quickly remove grease, when making gravy, go over the top with a bit of ice, the grease adheres to the ice and hardens at once.

To remove scratches on paint made by scratching matches, rub with a cut lemon. MRS. HUCKINS.

14 Lenox street, Fitchburg.

## BOOT LACES

Boot or shoe laces will never come undone if slightly waxed. If the tag has come off the lace, wax the end and it will go through the holes quite easily.

MRS. E. M. GILBERT.  
2813 Washington street, Roxbury.

## WASHING CURTAINS

All housewives know how very troublesome new curtains are to wash. As a rule they are full of lime and take an endless amount of soap, washing powders, etc., before they become clean. All this can be avoided by steeping them overnight in water in which salt has been dissolved. Always do this and you will find it saves pounds of soap and hours of labor, as the salt brings out all the lime. MRS. M. A. TILDSLEY.  
250 Gold street, South Boston.

## A Birthday Cake With Candles

To bring a lighted birthday cake into the dining room, try the following: Cut out a smooth board, 18 by 10 inches in size. One-half inch from each side and 11-2 inches from each end, bore 3-8 inch auger holes, 11-2 inches apart. One inch inside this row of holes make a similar row, but place the holes so as to come half way between the first row. On the end make two more rows in the same manner. So the board has holes for 78 candles around a plain space for the cake. Enamel the board white and it is both pretty and convenient.

LUCY LEE.  
Suite 4, 33 Lexington avenue, Cambridge.

## TO KEEP LETTUCE FRESH

Place the lettuce stems downward in a small tin pail, sprinkle with water, put the cover on tightly and set in a cool place. It will keep fresh for days. ALTON, N. H. MRS. F. S. PLACE.

## FAMILY STOCKING BAG

Two pieces of denim, 14 inches by 18, are used for this bag. They are joined by a strip 4 inches wide. It takes five yards of ribbon for binding and bows. On front place a large pocket for mending uses. Shape like a carpenter's apron.

SARAH SMITH.  
Box 9, Route 3, Dover, N. H.

## CARE OF OIL

To prevent oil from becoming rancid put a drop or two of ether into the bottle and keep on the stopper.

MRS. MARY G. BUNNEY.  
15 Cross street, Norwood.

## KITCHEN CALLER

A young housekeeper once said to me kitchen callers were the bane of her life. This little woman was not able to keep a maid, and with housework, church work and some club work, her time was pretty well taken up. Of course, she wanted to see her friends, but I think it would have been much more considerate of those same friends to have called in the afternoon or evening. We expect to receive "the baker, the milkman and the grocer" in the kitchen, but why, oh, why, will friends call in the forenoon?

MRS. SUSAN M. KNOWLTON.  
8 Union street, Camden, Me.

## USES OF STRAW MATTING

Left-over pieces of straw matting can be used in many ways. Will make nice rugs if bound around the edges with some contrasting color; good to set hot dishes on if cut in different sizes, and bound in the same way; also make good window shades, if tacked on old shade rollers, and can be used for country houses or attics. Can be used the same as splashers when bound in bathroom or back kitchen sink. Make a good paper holder if cut the desired size and bound with ribbon; turn up end and hang on the wall with ribbon. MARY A. DURGIN.  
Hiram, Me. R. F. D. 1.



## TOUGH MEAT

Tough meat can be made tender by adding a teaspoonful of lemon juice to the water in which it is boiled.

M. O. HAYDEN.

Phillips street, South Natick.

## EVERY GIRL'S WARDROBE

In large families the great cry usually of the girl members is that they haven't room enough for their clothes or else that the sister with whom a wardrobe is shared won't keep her apportioned hooks, thus causing words which often develop into quarrels. Now, nothing is easier than for every girl to have her own wardrobe. I don't mean the elaborate high-art piece of furniture with its brass fittings and its glass doors, but a really useful wardrobe which can be made at home at quite a small cost. The woodwork is just a wooden skeleton, consisting of four legs, top and bottom shelf. Its height should be about 10 inches longer than a slightly trained skirt, and, of course, in making the framework the height of the owner must be considered, as it would be ridiculous to give the tall athletic girl a wardrobe of the size which would suit the requirements of a "pocket Venus," and this idea is intended for the use of one special girl's property.

The woodwork must be fairly solid, and the legs can be fitted with casters if required. The top is covered in, and about 6 inches from the bottom is a neat wooden shelf. Brass dress hooks are inserted under the top piece, from which will hang those neat dress hangers which keep the shape of one's coat and waists so well. The front and back pieces of the framework are fitted across the tops with brass rods, finished off with brass "acorns" and fixed to the wood with brass clips, used for short window curtain rods. Before commencing the drapery of the wardrobe, the wood must be painted, stained or enamelled, as a finishing touch, and in doing this consider the color of the room in which the wardrobe will stand.

You will require for draperies some pretty figured material that washes splendidly, such as art linene or silkoline, to match wall paper, if any. The draperies cover front and back; the front curtains part in the middle, but the back one is best all in one piece. The sides of the framework are covered with panels of the material, tightly stretched, and neatly tacked down on the inside with small upholstery tacks. LORETTA COLLINS.

225 Bowen street, South Boston.

## CAKE OF SILVER

Put silverware into an aluminum kettle with enough boiling water to cover it. Boil until silver is bright. Dry thoroughly.

Another Way—Use 1 quart of lukewarm water with 1 teaspoonful of baking soda dissolved in it. Put in the silverware and let stand several hours until bright. LUCY LEE.

33 Lexington avenue, Cambridge.

## SPECKS ON VARNISH

When one finds white spots on varnished table, wet piece of soft flannel in spirits camphor and rub over the spot, and presto! it's gone.

MRS. KIMBALL.

201 Vaughn street, Portland, Me.

## FOR THE ABSENT MINDED

When you put something in the oven to bake or warm, which you might forget about, stick a little slip of white paper in knob of door as a reminder.

MRS. F. L. HAYDEN.

1881 Washington street, South Braintree.

## A HAIR HINT

To prevent the hair from falling out and to stimulate its growth, brush and massage for at least a quarter of an hour each night.

MRS. J. H. FINCH, JR.

5 Bird street, Quincy.

## PROPER CUT

Corned beef should be placed in pan with fibres running lengthwise, fat and lean alternately; then press and slice. Cut across the grain.

JOSEPHINE S. BROOKS.

4 Traders Lane, Nantucket.

## SHORT SHEETS

If you have trouble with your sheets pulling from the foot of brass beds or iron ones, sew three buttons on the foot of mattress and make strong button holes in lower hem of sheets to correspond with buttons and button down and you will have no trouble with them pulling up at foot.

## TO SWEEP CARPET

Tear two or three newspapers into small pieces. Place in basin of water and let soak one minute. Wring as dry as possible and then scatter the wet pieces of paper over the carpet. This will prevent the dust from rising and will give the carpet a bright, new look.

MRS. P. K. WATSON.

96 Front street, South Portland, Me.

## CRACKER BOXES FOR SPONGE CAKE

Cut off cover of box, also surplus paper after box is lined, using paper that is on crackers, no grease being necessary. This size loaf is especially adapted to making jelly squares.

Florence.

MRS. E. D. BLISS.

## TO FIX BIRTHDAY CANDLES

A simple but effective way is to heat a hatpin, insert it in the bottom of the candle until the wax is melted, then pull out and push a toothpick in and let it harden. It is the work of a moment to put the candles in their proper places on the cake.

LUCY LEE.

33 Lexington ave., Cambridge.

## TO BAKE POTATOES QUICKLY

In order to bake potatoes quickly boil them first 10 minutes in salt water before putting them in the oven.

MRS. F. A. SILLOWAY.

711 Tremont st., Newburyport.

## HOUSEHOLD ECONOMIES

Put a piece of felt from an old felt hat into the heel of your rubbers and they will last longer. It is better than a piece of cardboard.

The bottom of sheets are not so much worn as the top, so when worn, use the bottom for pillow cases. They last a long time.

The good parts of old Turkish towels when hemmed, make good face cloths. The bottom of old woolen undershirts make fine warm petticoats for baby for wear in the house. Just gather and sew on a band and it is done.

Use a small nail brush for washing the neck bands and cuffs of shirts. It is much easier and cleans them much better than rubbing on the washboard.

Take newspapers and wipe your greasy dinner plates with them before washing. You can then burn the paper and your dish water will be cleaner.

MRS. F. M. HERZIG.

## Roller Does the Work Effectively and With Great Rapidity

The ironing machine shown in the illustration was designed by an Illinois man, and it will probably find great popularity not only in laundries but in large families, where the week's ironing is a big item. The machine works on the principle of a wringer, the goods being inserted between a roller and a table and pressed out neatly and quickly with a few turns of the roller. Gasoline or wood alcohol will supply the heat, and motive power is furnished by means of a belt, operated by a treadle, as in a



sewing machine. The fuel is supplied from a tank that rises at one side of the machine, the flow from which is regulated by a stop cock. When the burners are lighted and the apparatus heated, all the laundress need do is to stand in front of the machine and feed the linen into it, pressing the treadle from time to time, being relieved of the labor of bearing down on an iron and changing it for another every few minutes, as it loses its heat.

## CARE OF FINE BRED DOGS

Feeding—Always avoid confections in any form, also chicken bones, as they splinter and are apt to do irreparable harm. An early meal, adapted to toy dogs and puppies ready to wean: One or 2 teaspoonfuls malted milk to 10 of hot water, 1 teaspoonful fresh limewater. A little cereal may be added, or stale bread. Avoid new bread. Noonday meal—Vegetable soup thickened with rice or barley, quite thick; add boiled meat, cut fine. Small quantity of vegetables is excellent, as they are cooling to the blood, leaving out potatoes, which dogs cannot digest. I find some dogs very fond of vegetables, and others do not care for them, but can gradually be taught to eat them. In most cases a little roast beef, mutton or steak, cut fine, with gravy and bread crumbs twice a week at least is beneficial. Not feeding meat to dogs, in my opinion, is a grave mistake. They require it, and I use a great deal of it, and visitors remark at the good condition of my dogs, and inquire what I use on their coats. They need a good, systematic diet and well ventilated, clean kennel and a good large yard to romp and exercise in, not a little "pen," where no poor dog can thrive. Returning to diet, a boiled egg occasionally, raw egg if they will eat it, some puppy biscuit is good for the teeth at times. But not as an entire diet. It is so hard baked, to keep, I think it not nutritious enough. Besides a change is surely beneficial to the animal as well as the human kingdom. A good sized bone is a necessity sometimes, good for the digestion and teeth. Three or four times a week, toy dogs, small and dainty, require a small amount of wholesome, nutritious food. Should be slightly warm, never cold. Never feed meat in large pieces. Always place fresh drinking water at their disposal.

MRS. ARTHUR BABBITT.

Superior Kennels, Taunton.

## CLEANING WOODEN FLOORS

The dirtiest of floors may be rendered beautifully clean by the following process. First, scrub with sand, then rub with a lye of caustic soda, using a stiff brush, and rinse off with warm water. Just before the floor is dry, moisten with dilute hydrochloric acid, and then with a thin paste of bleaching powder. Let this remain over night and wash in the morning.

MRS. IDA BESSETTE.

Manchaug Hotel, Mass.

## THIS IS A GEM WASHING FLUID

One pound salsoda, 1 ounce borax, 1 ounce salts of tartar, 1 ounce ammonia, 3 quarts of rain water. Put the rain water over the fire, then put in the salsoda, borax and salts of tartar. Do not put in the ammonia until it gets cold. Put 1 cupful into the boiler when you boil your clothes.

MRS. A. WALKER.

174 Main ave., Gardiner, Me.

## TO KEEP OSTRICH PLUMES

A good way to keep ostrich plumes through the summer is to drop them into a large glass jar and screw on the top. They are thus kept dry and away from moths, and it is easy to see if the latter have attacked them. LOUISE MARIO. Whitman.

## CORN REMOVERS

Soak bread crust in strong vinegar and bind on the corn. Repeat three nights in succession.

Soak a piece of cheese cloth in kerosene and bind on the corn "after the corn has been pared"; repeat three nights in succession.

Take a small piece of strong tobacco, cut up fine, and soak enough in warm water to bind over the corn.

MINNIE F. COTTER.

99 Franklin street, Lawrence.

## FOR CLEANING IRONS

For cleaning irons, buy at the hardware store yellow beeswax. You will get a lot of it for 20 cents and will last over a year. Take a small piece and tie a piece of cloth around it and rub lightly to iron and your iron will be smoother than from anything else you can use on it.

MRS. D. A. BURKE.

4 Goodman terrace, Lynn.

*Handwritten notes:*  
 "This is a gem washing fluid"  
 "Cloth of 3 4/8"



### To Clean White or Light Clothes

Purchase a small cake of pipe clay and a small brush with hard bristles. Rub the pipe clay into all spots and blemishes as though it were soap. Then lay the garment aside for a short while to allow the powder to absorb the impurities. Then brush the pipe clay completely out of the cloth and the mark will have disappeared. If this plan be followed much expense in cleaning may be saved, and besides this, the whole suit may be cleaned by the same process if it is not too badly soiled at the end of the season.

MRS. M. JEANNETTE PROCTOR.  
109 Elmwood road, Swampscott.

### HEMORRHAGE OF THE NOSE

There are many ways for checking nasal hemorrhage, but the simplest and most effective one I ever tried is this: While holding the head erect, with one hand drop a key down the neck inside of the clothing, putting the other hand on the outside to keep the key from going but a short distance down the back. Before the key is warm it will have proved its usefulness.

MRS. M. JEANNETTE PROCTOR.  
109 Elmwood road, Swampscott.

### TO SEPARATE POSTAGE STAMPS

If they become glued together don't soak in water. Lay a thin paper over them and run a hot iron over it. They will easily come apart and mucilage will not be soaked off.

LUCY LEE.  
33 Lexington ave., Cambridge.

### SHEATH FOR CROCHET-HOOK

The fine, sharp pointed hook used in Irish crochet may be an instrument of torture. Take a quill about an inch and a half in length. Into this, insert the hook when not in use. Thus, work may be carried in the work-bag with no danger.

LUCY LEE.  
33 Lexington avenue, Cambridge.

### CARE OF THE TEETH

In sickness, the rules for cleanliness of the teeth should be more rigidly enforced than at any other time, as then they are more exposed to destructive agents, and are liable to participate in the general debility and disease of the system. It is an imperative duty of parents to see that their children's teeth have early and careful attention for their health and durability.

LILLIAN R. COWPERTHWAIT.  
649 Main street, Malden.

### RENOVATING BLACK SILK

Strain off the coffee left from breakfast through a piece of muslin so that every particle of sediment disappears and leaves a perfectly clear liquid. Rub the silk off with a piece of old flannel and then apply the coffee, liberally. It will remove all grease spots and will make the silk take on that brilliant look new goods always has. It will not give that "crackly" effect the beer cleansing does. The coffee is applied to the right side of the silk. The goods should be allowed to become half dry and then ironed on the wrong side over a heavy blanket.

MARY JAMES CARRINGTON.  
85 Tremont street, Cambridge.

### TO DRIVE A NAIL THROUGH HARD WOOD

Men wishing to drive a nail through hard wood: First, push it through a cake of soap. It will then go through easily and will not split the wood.

MRS. H. B. CROSBY.  
225 Lexington street, East Boston.

### SCREEN FOR DAMP WEATHER

Many people cannot sleep with the windows open at night in damp weather. A screen which will admit pure air and yet keep out the dampness can easily be made. Take thin angora flannel and fasten to a screen frame. Place this in the window at night when the sash is raised and in the morning the inside of the screen will be found dry while the outside is wet, the air having filtered through.

MRS. J. E. TINKHAM.  
109 Leyden street, Campello.

### TO PROTECT APRON

A square of table oilcloth worn under the kitchen apron will save the skirt from getting wet when working around the sink. Have it about a foot wide and sew a piece of tape on for strings and tie on under apron.

MRS. T. R. FINNIGAN.  
53 Fellsway, West Somerville.

### REMOVING CAKE FROM PAN

Oftentimes cakes baked in a gem pan stick and cannot be removed whole. Just try when taking the pan from the oven setting it on a damp cloth for a few minutes and the cakes inclined to stick will be easily removed.

Camden, Me. SUSIE M. HANSON.

### CHLORIDE OF LIME

To correct the most impure and offensive atmosphere in a few moments and to restore it to its purity it is only necessary to procure one pound of chloride of lime, which will cost 10 cents. Put it into a bucket of water, mix it up and throw it into a receptacle of filth. A supply may be had at almost any of the apothecaries.

MRS. ANNIE WALKER.  
174 Main ave., Gardiner, Me.

### Cleaning Dirty Glass Bottles

Make a good suds of soap and hot water, fill bottles nearly full, then put in a number of common tacks, shake well. Can use tacks many times by drying them.

MRS. G. M. CUNNINGHAM.  
28 Amherst st., Manchester, N. H.

### HANDY FOR TRAVELLING

Last Christmas I received an article which at first glance appeared to be a many pocketed sewing apron made from two gay handkerchiefs. An accompanying note, however, told me in rhyme that this was to be worn in the dressing room of the sleeping car to hold comb, brush, hairpins and other equally elusive toilet necessities.

R. D. MOORE.  
429 Brookline avenue, Boston.

### A New Use for Buttonhooks

The use of a boot buttonhook will help to extricate a most difficult knot tied in coarse twine which comes around packages of various kinds, thereby saving the twine for future use instead of cutting it and casting aside.

MRS. E. C. FORD.  
58 Gilbert street, Bridgeport, Conn.

### Medical Hints

To Relieve Asthma—Wet blotting paper in strong solution of saltpetre, dry it and burn a piece three inches square on a plate in sleeping room and it will afford quick relief.

For Burns—Common baking soda, the bicarbonate, has been found to cure burns or scalds, affording immediate relief when it is promptly applied for a dry burn; the soda should be made into a paste with water for a scald or wet burned surface. The powdered soda or borax will do as well dusted on.

Wound from Rusty Nail—Smoke this or any inflamed wound over the fumes of burning wool cloth, woolens or sugar for 15 minutes and the pain will be taken out; try it.

MRS. J. W. GRANT.  
North Uxbridge.

### TO MAKE A LADDER SAFE

Tack a piece of rubber, a bit of an overshoe will do, to the bottom of step ladder legs and when cleaning house they will never slip on a damp floor. This precaution may save a doctor's bill.

Mill River. M. R. P.

### Secret of Washing Stockings

The great secret of washing black stockings so that they keep soft is to dissolve the soap in the water instead of rubbing it on the stockings, and to use no soda. Water of about 98 degrees is best. A little blue added to the last rinsing water helps to keep them a good color.

MRS. W. A. KEITH.  
1 Carlton st., South Peabody.

### USE OF SANDPAPER

Tack a small piece of sandpaper in your kitchen near where you keep your match box. You will find it very useful.

MRS. C. E. TORREY.  
71 Allen st., East Braintree.

### TO SATISFY THE "KIDNERS"

When pie is served for the "kids" have special pie prepared for children. These are made by circles from thin slices of buttered and putting between them apple jelly or jam. For pancakes or they also may have rounds of bread which they may spread butter and syrup. This simple scheme satisfies minds and spurs their digestions.

SYLVIA GR

Lexington ave., Cambridge.

### TO REMOVE FLIES FROM ROOM

Take half a teaspoonful of black pepper in powder one teaspoonful brown sugar and one tablespoon cream. Mix them well together and them in a room on a plate where flies are troublesome and they will disappear.

MRS. A. WALKER.  
174 Main ave., Gardiner, Me.

### CANARY BIRDS

How to keep them healthy and in song.

I have a canary bird, and he sings morning till night.

Place the cage so that no draft can strike the bird.

Give nothing to healthy bird but hemp, canary seed, water, cuttlefish and gravel paper or sand on floor of cage.

A bath three times a week.

The room should not be overheated.

When moulting keep warm and all drafts of air.

Give plenty of German summer seed. A little hard boiled egg mixed cracker, grated fine, once or twice a week, is excellent.

Feed at a certain hour in the morning.

MRS. J. H. FINCH,  
5 Bird st., Quincy.

### COVERING THE IRONING-BOARD

Cover the ironing-board on both sides with thick pieces of flannel; then a cover of cheese-cloth to slip over. Use one side for white clothes, the other for colored ones.

Pleasant Lake. EVA A. CAHOON.

### DUST CLOTH

A bag made of soft outing flannel with a ruffle bottom and a draw-string top, to fit over the broom, will be excellent for dusting walls and ceilings.

MRS. E. C. BUTLER.  
89 Proctor street, Salem.

### A NOVEL "VACUUM CLEANER"

There is nothing like a bicycle pump for removing the dust from nooks and crannies in marble statuary, plaster casts, carved furniture or any crevices where it may lurk in spite of cloth brush. Run the open end of the rubber tubing over the surface to be cleaned while working the pump vigorously with the foot. A soft cloth will do the rest.

SYLVIA GRANT.  
The Lowell, Lexington avenue, bridge.

### FLOUR FOR PIE CRUST

When blending flour and water for pie crust, use a chopping knife.

Amherst. MRS. L. F. WALKER.

### TO WASH WHITE SILK

Take 1 tablespoonful ammonia dissolved in 1 quart warm water (no soap), and the article is well pressed while damp it will look like new and will turn yellow, as is the case if washed with soap or gasoline.

Winchendon. MRS. JENNIE BECK.

### TO REMOVE STAINS FROM CHINA FLOOR

Take 1-4 pound of fuller's earth and 1-4 pound of pearlash. Make into a paste with boiling water, spread a thin coating of this paste over the stained surface and leave for 10 or 12 hours. Wash off with clean water.

MRS. WHITEHEAD.  
Lexington st., Auburndale.

### HANDKERCHIEF CASE

A novel handkerchief case consists of two squares, a little larger than a folded handkerchief, of cardboard, padded and covered outside with cretonne and inside

with silk, with a buttonholed edge of band of silk galloon. The handkerchiefs go between these, and the case is held together by a circle of silk rubber with lace edging.

This case is very convenient for travelling, as it holds a number of handkerchiefs and does not take up the space of the ordinary handkerchief case.



## HANDY WASHPAIL

Washboard Slides Into Grooves  
Along the Flattened Side.

A convenient type of wash pail has been invented by a New York man. It is particularly convenient for use in flats or other places where space is at a premium, for it is both pail and washboard combined. As seen in the illustration, one side of the pail is flattened. There are



grooves along this side and into these grooves a washboard slides. The board can remain there without interfering with the use of the pail for other purposes than washing clothing, but if need be it can easily be slipped out. Such a receptacle will save a great deal of space, as it saves not only the room taken up by a separate washboard, which is considerable, but that which otherwise would be taken up by a tub, as ordinarily a washboard cannot be used conveniently in a bucket, having a somewhat topheavy effect. In this device, the washboard being fastened to the pail, the whole stands firmly under the most vigorous rubbing and will not easily upset.

### TO KEEP YEAST

Compressed yeast can be kept fresh for a week by burying in table salt and kept in a cool place. Salt is better than flour, I find.  
MRS. H. B. PORTER.  
New Sharon, Me.

### TO WHITEN LACE

To whiten lace or white cotton embroidery take an earthen or glass dish two-thirds full of warm water, with enough soap for a good suds. Immerse the lace and set in a sunny window for a few days, stirring occasionally.

MRS. ELIZA PUTNAM.  
South Attleboro, N. H., Hillsboro Co.,  
R. F. D. No. 1.

### TO REMOVE WALL PAPER

An excellent way to remove paper from the wall when desiring to repaper a room is to make a rather thin flour paste and go over the paper with a large brush or cloth, wetting every part. After allowing this to stand for a little while the paper may be taken off in great strips without making a bit of dust or dirt.

Winchendon. MRS. JENNIE BECK.

### FOR ROSE BUSHES

A mixing spoon of kerosene beaten into one cup of sour (not thick) milk, then mixed in a pail of water. Spray the bushes several times before they bloom.

Medway. LAURA L. CURTIS.

### CLEANING GLASS

Like windows, mirrors, etc., put a little ammonia in the warm water and it gives the glass a gloss.

MRS. J. FRANK KEENE

### Suggestion for the Home Nurse

Sickness comes into every family, and although many times it is impossible or unnecessary to have a trained nurse, there are many people who are entirely ignorant of the least little offices to be performed in a sick room. The medicine and the treatment of the patient should be left entirely to the doctor, but there are many things that every person should know. That the room be well ventilated, both night and day, is very important. In all treatments of pneumonia the windows should be kept wide open, even in the winter. The patient should be protected from draft, and the bed placed in such a way as to shield the eyes from direct sun and light. Don't use a kerosene lamp if you can help it, but at any rate don't turn it down low, as nothing taints the air worse. If the light must be modified, set it outside the door, or behind a screen. Keep medicines and all unpleasant objects out of sight and don't keep cut flowers too long in the room. A growing plant is better. If it is necessary to replenish the fire, fill a paper bag with coals and put the whole thing on the flames, or pick up the pieces with a bit of paper and drop in one at a time. One who has never been very ill can't understand the torture it causes a very weak person to hear a hod of coal poured on the fire at once. In sweeping, wet a cotton bag and tie it over the broom, so as not to raise a particle of dust.

NELLIE E. LACKULAR.

14 Baker road, Everett.

### A Pretty and Inexpensive Summer Coat for Baby

Buy 2 1/2 yards white poplin at 25 cents yard and one ball persian and a pattern with a cape. Cut out body, cape and collar. Take cape, collar and cuff and make scallops around edge by using a well-sharpened lead pencil and a small empty spool. Make scallop by marking half way around spool 1/4 inch from edge button-hole and cut out; take a small button or any small round object and make a dot in each scallop, working the same solid. This makes a pretty finish and the hand work can be done for a pickup work at odd moments. A pretty bonnet to go with this little coat may be made from the pieces left and using the transfer pattern in the Sunday Post of July 10—only work the dot solid instead of eyelet. This has been tried and does very nicely.

MRS. H. A. GRINDLE.

65 Grove street, Melrose, Mass.

### FOR CROUP

Half a cup of lard and 1 tablespoonful of turpentine. Melt lard, add turpentine and let cool. Take a piece of flannel, cut out a place for the neck and spread thick with cold mixture. Place over the lungs, also a piece of flannel around the throat with more mixture. You will notice almost instant relief.

MARY E. RUSSELL.

35 Bertram street, Neponset.

### FOR A THIN PERSON

When a thin person is having a whole sleeve of allover lace, if they would have a shirred chiffon undersleeve it will make the arm look plump and it gives a pretty effect.

ANNA MOSHER.

215 Dewey street, Worcester.

### WHEN PRESERVING FRUITS

When preserving your fruits you frequently find that you have more syrup than you care to use. If you are fond of ice cream with sauce you will find these syrups most delicious to use in this way. We frequently use them also in the preparation of cool drinks, peach and pear being exceptionally acceptable.

MRS. E. M. MERRITT.

192 Austen st., Newtonville.

### To Bake Cake

When cake is all ready for the oven put the pan into a covered roasting pan to bake. Do this and you may be sure your cake will come out "just right."

L. G. DAVIS.

### TO PREPARE CITRON AND CANDIED PEEL

Citron and candied lemon and orange peel may be passed through a food chopper when preparing them for cake, using the medium sized knife, and powdering the machine with a little confectioner's sugar, so that the fruit will not stick to the sides of the knife. The fruit will be in little cubes, and, if a quantity is prepared at one time, it should be put away in glass jars with screw tops, so that it will keep and remain perfectly clean, the glass jars allowing the housekeeper to see at a glance what each contains.

MARY E. RUSSELL.

35 Bertram st., Neponset.

### MY MOTHER'S TWO RULES

Are very applicable to the times. Never spend your money before you get it, and never buy what you do not want because it is cheap.

MRS. A. WALKER.

174 Main ave., Gardiner, Me.

### TO CLEAN WHITE AND LIGHT KID GLOVES

Take a saucer of sweet milk, a piece of white soap and a piece of white flannel. Put the gloves on the hand, one at a time; moisten the flannel in the milk, rub it over the white soap and wipe over the soiled fingers and places on the gloves; rub with a dry piece of flannel; remove, fill with air by blowing into them and hang them in the sun or over the stove to dry.

Have used this recipe with success for 30 years. MRS. H. B. CROSBY.

225 Lexington street, East Boston.

### USES FOR SALT

Salt sprinkled on pantry shelves will exterminate ants.

Salt will remove ink from carpets if used immediately.

Place salt in oven under baking tins to prevent contents from scorching.

Mirrors and window glass polished with damp salt on tissue paper will shine.

MRS. W. G. HAPGOOD.

Harvard, R. F. D. No. 1.

### TO PREVENT LAMP SMOKING

To prevent the smoking of a lamp, soak the wick in strong vinegar; then be sure it is dried well before using, it will then burn clear and bright.

MRS. E. W. SHEPARD.

### TO FIND LOST ARTICLES

Having mislaid an object, yet feeling sure it is somewhere about the premises, don't rush around nervously in a vain search, clouding your brain with perhaps needless worry and expending an unnecessary amount of energy. Instead, throw yourself down on the couch for a ten minutes' rest to think calmly and even to dwell dreamily upon the lost article. You will be surprised to find that many times your subconscious self knows just where the lost article may be found.

MRS. J. L. PEDEN.

36 Gage st., Fitchburg.

### IN WASHING LETTUCE

In washing lettuce let it soak in salt water before cleaning it. All insects will float to the surface of water and may be poured down the drain of the sink.

MARGARET NORTON.

77 Clayton st., Dorchester.

### TO REMOVE FRUIT STAINS

Pour boiling water over the stain and let it remain for a short time in the water. Fruit stains of most any kind may be taken out in this way.

MRS. C. E. TORREY.

71 Allen st., E. Braintree.

### LAUNDRY SOAP

Dissolve a can of good lye, in an earthen vessel from which you can pour easily, in six cups of cold water and stir occasionally to free from lumps. Let stand until very cold or you will not have good soap. Melt five pounds of clean strained grease and when lukewarm pour the cold lye into it, stirring constantly for about 10 minutes, then add three tablespoonfuls of aqua ammonia, the same of good borax and a tablespoonful of oil of sassafras for scenting. Pour into moulds to harden.

MRS. C. F. MAY.

Woonsocket, R. I.

### TO CUT UP PINEAPPLE

With a small pointed knife cut around each eye and take out, leaving all the hard on the pineapple. Then cut the peel from each piece separately as you take them out.

MRS. F. M. DAVIS.

*Latham Coats Dr. 2 yds Br. 1/2*  
*Button moulds Swiss 1 yd 1/2*  
*Space Philip Horne (blk man) Dr. 1/4*  
*Jonathan Howland Dr. 1 broom 9*



### LEMON MERINGUE.

Mrs. Lincoln Riley,  
No. 1841 North 21st street,  
Philadelphia.

**B**EAT the yolks of four eggs, add slowly one cup granulated sugar, beat well, add two even tablespoonfuls of corn-starch, the grated yellow rind of one lemon and the juice of four lemons and one cup sweet milk.

Line a pie plate with a good rich puff paste and pour the lemon mixture in; bake in hot oven; beat the whites of eggs well and add six tablespoonfuls of powdered sugar, spread over pie when done and put in oven to brown—one minute sufficient if oven is hot.

### CHOCOLATE PIE.

Carrie L. Crossley,  
Auburn, Worcester  
County, Mass.

**O**N coffee cup milk, two tablespoonfuls of chocolate, three-quarters cup sugar, yolks of three eggs; heat chocolate and milk together, add sugar and yolks beaten to a cream, flavor with vanilla; bake with under crust, then spread the well beaten whites with nearly half a cup of granulated sugar over the top and set in the oven to brown.

### ORANGE CREAM PIE.

Mrs. M. N. McNichol,  
57 Taylor Avenue,  
Utica, N. Y.

**B**EAT thoroughly the yolks of two eggs with one-half cup of sugar, add one heaping tablespoon of flour, one even tablespoon of cornstarch, dissolved in milk, pour into one pint of boiling milk and let cook about three minutes; let cool, and flavor with extract of orange and pour into a baked crust; beat the whites to a stiff froth, add one-half cup of sugar, flavor with extract of orange, spread on top, put

### "PARKER HOUSE CREAM PIE."

Mrs. Jennie A. Parker,  
74 Vine Street,  
Nashua, N. H.

**F**OR the cream, put on a pint of milk to boil; break two eggs in a dish, and add one cupful of sugar and half a cupful of flour, previously mixed after beating well, stir it into the milk, just as the milk commences to boil; add an ounce of butter, and keep on stirring one way until it thickens; flavor with vanilla or lemon. To make the crust, three eggs, beaten separately; one cupful of granulated sugar; one and one-half cupfuls of sifted flour, one large teaspoonful of baking powder, and two tablespoonfuls of milk or water; divide the batter in half and bake in two medium sized pie tins; bake in a rather quick oven to a straw color; when done and cool, split each half in half with a sharp, broad bladed knife, and spread half the cream between each; serve cold; the cake should be flavored the same as the cream; this may be served with or without a chocolate icing, as preferred.

### CRANBERRY PIE.

Mrs. H. S. Brown,  
Woodland street,  
New Britain, Conn.

**O**NE cup of berries, one half cup of raisins, chop together, then add one cup of sugar, one teaspoonful vanilla, one tablespoonful of cold water, bake with two crusts and it is delicious.

### CREAM PIE.

Mrs. Maggie Jacobson,  
Guilford Centre,  
Albany County, N. Y.

**T**WO eggs, two-thirds cup sugar, two-thirds cup flour, one teaspoon baking powder. Cream—One teacup sugar, one egg, one-third cup flour, one pint milk; boil until thick; flavor to taste.

### The Uses of Corset Cord

Corset cord, which may be bought in any width and length, has many uses that no one of this generation knows of, though it was popular 40 years ago.

The work is done by twisting and winding the cord in a spiral, sewing together the circle thus formed, and then sewing these various circles so as to make the articles desired.

There are table mats, for instance, used in these days of no tablecloths to keep the hot dishes from spoiling the wood. Here the cord rings are simply sewn in an oval or oblong shape and ornamented with a border of much smaller circles. A whole set of various sizes may be made in this way.

Baby hammocks, small enough to use for personal belongings when traveling, or large enough to keep a real baby in the open air, are made of a double layer of the cord rings finished with stout woven strings at either end.

Napkin rings might easily be one's first experiment. Only one row of the rings is used, about seven or eight of them being sewn around into a ring.

Handkerchief cases, with the white cord sewn over brightly colored silk and the whole padded in a flat square, are odd and pretty gifts, and need no special skill in making. Other articles in the bureau set—pincushions, bureau scarfs, ribbons and collar-pin cases—can be made on the same principle.

The cord makes pretty daisies for applique trimming, each loop being a separate petal and the flower being finished off with a bit of embroidered yellow, or padded yellow silk, for the center. Sometimes a rough brown button is even more effective. Of course, the cord may be

dyed any color desired, and so any many-petalled flower can be produced.

These cord rings are nice, too, in the tea covey, which is growing in popularity as we become more and more a tea-drinking nation. It is made like a slashed bag and fits down over the pot.

The shade rings on the end of the shade cord can be made out of a single circle, and look very pretty with the white moire or light silk shades.

Covered with clear shellac, these corset cords are used to cover boxes, so as to form collar and work boxes and glove and handkerchief cases. They are very quaint and attractive, and the shellac keeps them clean without washing. The plain cord, however, washes readily, and keeps its form if it has been stoutly sewn with heavy thread.

Here is a new idea for summer handiwork, a way of making articles pretty and useful and out of the usual run.

### STUFFED CABBAGE.

Mrs. M. L. Sherrard,  
Care Mr. P. S. Barr,  
Greenwood, S. C.

**S**ELECT a nice head of cabbage; let it stand in cold water fifteen minutes; drain; make the stuffing as follows: Take the inside out of the cabbage, chop up fine; then chop up fine one or two rolls of bread, with salt, pepper and mace; add one pint of nice oysters and four or five small pieces of fresh fat pork; tie the mixture in a cheese cloth; drop in a pan of hot water with salt and pieces of fat pork and let boil two hours; eat with cream sauce, but is good without any sauce; keep your pan of hot water so the bag will always be covered with the water.

### BAKED STUFFED CUCUMBERS.

Mrs. J. Webster,  
69 Sophia Street,  
Rochester, N. Y.

**T**HIS is a very new and very delicious dish, and one that clubmen and gourmets much appreciate. Take cucumbers of fairly good size, say six or eight inches long, cut them in two lengthwise and scoop out the inside, seeds and all, but leave the outside shell whole and thick enough to be firm; put the seeds and pulp into the chopping bowl and add salt and pepper, or, better still, bits of green peppers and tomato and bread crumbs; chop all fine and mix well; fill each half shell and put plenty of butter in the stuffing and on top, so that it may brown well; bake in a hot oven for an hour; the stuffing should be very hot in seasoning, and very well mixed, and the cooking must be very thorough.

### FRUIT CAKE

**F**LOUR, sugar and butter, one pound each; ten eggs, one pound citron, four pounds Spanish currants; three pounds seeded raisins, two nutmegs, two teaspoonfuls of ground cinnamon, one teaspoonful ground cloves, three-quarters of a cup molasses, one-half cup brandy or wine; sugar and butter beaten together; eggs separate, add all together; fruit last; bake two and one-half hours in

### To Remove Moths From Furniture

Moths may be exterminated or driven from upholstered work by sprinkling this with benzine. The benzine is put in a small watering pot, such as is used for sprinkling house plants. It does not spot the most delicate silk, and the unpleasant odor passes off in a hour or two. Care must be used not to carry on this work near a fire or flame, as the vapor of benzine is very inflammable. It is said that a little spirits of turpentine added to the water with which floors are washed will prevent the ravages of moths.

MRS. JAMES GRANT,  
North Uxbridge.

### TO KEEP OUT MOTHS

Nothing keeps out moths so well as newspaper. If everyone, when they put away furs, pasted up all the crevices and around the lid of the box with newspaper they would find them all intact when unpacked.

MRS. SARAH PEARSON,  
642 Pine st., Central Falls, R. I.

### TO CLEAN COLLARS

When cuffs or collars have become somewhat soiled, place them on a hard surface and rub with clean cloth and dry table salt. This scours the soiled part and makes them very presentable for another wearing.

MRS. FANNIE E. WARD,  
23 Pearl st., Auburn, Me.

### A GOOD SILVER WASH

Add to two cupfuls of boiling water one tablespoonful of ammonia and three tablespoonfuls of whiting. Wash your silver in this solution as hot as you can bear it. Wipe and then polish, rubbing briskly with a soft cloth, and you will have a brilliant polish. This will not injure the finest silver, and you can clean a large amount and much more rapidly than by the old way, when each piece is rubbed with powder and then polished.

MARY E. RUSSELL,  
35 Bertram st., Neponset.

### HOW TO WASH WINDOWS

Brush all the sand off, take a large piece of chamois skin and wash them and wring the chamois skin and wipe dry and rub. They look very nice.

MISS BELLE M. EDMONDS,  
6 Herrick st., Winchester.

### TO MAKE TOILET SOAP

Cut two pounds of common bar soap into shavings. Put into a tin pail with barely enough hot water to cover, then set the pail in a kettle of boiling water and when contents are melted stir thoroughly. Add one-fourth pound each of honey, almond oil and powdered borax. Mix together by stirring for ten minutes and add a few drops of any scent preferred. Mix well and turn into a deep dish to cool. Then cut into squares.

LEMON PIES.  
Mrs. M. Asher,  
Atlanta, Ga.

**H**ALF pint flour, quarter pound butter, pinch of salt, half tumbler ice or very cold water.

Custard—Yolks of six eggs, six table-spoons sugar, three lemons, lump of butter size of walnut.

Meringue—Whites of six eggs, six table-spoons of sugar, teaspoon of white vinegar, pinch of pulverized alum.

Directions for Making—Sift flour, divide butter with plated knife, work half of butter into the flour, then add water gradually, roll the dough and cut into three pieces of equal size; take one-third of the butter that was divided and cut into small bits over two of the pieces of dough, lay the third piece of dough on top of these two and roll again; repeat the rolling, cutting and buttering three times, then grease the pie plates, put in the paste and slash in three places and bake very light brown.

Grate a little rind from each lemon, separate the yolks and white of eggs, add to the beaten yolks six spoons of sugar, the juice and grated rind and lump of butter; put this in saucepan on stove and stir until a thick custard; fill the baked crusts with this and set on stove till brown.

Add to the whites six table-spoons of sugar, the vinegar and alum, which is to keep the eggs from falling) and beat to a stiff froth; spread this on top of custard and set again in stove just long enough to dry, but not brown.

Joseph Thayer

John Wright

Edwin H. H.

Jan 10



Second North  
D. C. 1880.

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OOR eggs beaten separately. three cupfuls flour,  
 two cupfuls sugar, half cupful butter, one cup-  
 ful sweet milk, two teaspoonfuls baking pow-  
 der; flavor with lemon. For filling, cream and a half  
 cupful sugar, yolks of two eggs, ten minims, grate  
 the rind; beat all together and boil until the  
 consistency of jelly. MISS E. W. SIMPSON, Flor-  
 idaville, La.

Two eggs, one tablespoonful of butter, one of sugar, one teaspoon of milk, one teaspoonful of baking powder, flour enough to make a thick batter; bake twenty minutes.—MRS. E. E. WARD.  
St. Paul, Minn.

**T**WO cupsful brown sugar, two eggs, one-half cupful butter, one teaspoonful of soda dissolved in one-half cup sour milk (or it can be made, if preferred, with one teaspoonful of baking powder and sweet milk); one-quarter cake chocolate grated and dissolved in one-half cup boiling water; three cupsful flour. Bake in long, shallow pan or in two square layer pans. Ice with chocolate or white icing.—MRS. LOUIS BROWN, No. 886 East Rock Hill Avenue, Cincinnati, O.

**T**o one cup of sugar add two large conchs of cinnamon add two of ginger. Then one cup of lard, one cup of New Guinea nutmeg, one cup of cold water and beat even then pour in a soda and one of salt. Mix and bake till just a little thicker than white bread. Bake the loaf with a fork and turn out in a wooden pie plate.

MRS. NELSON, D. C. N. T.

ONE-HALF cake of baking soda, 1 cup of sugar, one-half cup of milk, yolk of one egg. Mix and let boil and get cold.

(CAKE PAPER)

Take two eggs, one cup of butter or oil, one cup of sugar, one cup of milk, one cup of flour, one spoonful of baking powder. Mix well and spread on the caramels. Bake in layers and put layers between.

**MARSHMALLOW TONG.**  
 Soak a tablespoonful of powdered white arsenic in two tablespoonfuls of warm water for an hour; stand it over hot water and carefully stir until dissolved. Boil a cupful of sugar and half a cupful of water together until it is a thick syrup; pour while hot on the arsenic and stir until the arsenic has melted and the mixture is uniform. Boil a few minutes, bottle and cork tightly. Use as directed.

**A. J. CHAMBERLAIN, JR., 492 North Dearborn St., Chicago, Ill.**

**B** OIL one cup molasses three or four minutes: while boiling add three tablespoonfuls vinegar and while hot one cup of butter or any shortening preferred. When cool enough add one cup of brown sugar, two teaspoonfuls of soda, one cup plus two of ginger, one or two all the flour that it will take. Roll like the ordinary and bake in a moderate oven. V. L. D. or on any flat surface. Mrs. M. G. A. Wood, N. H.

**B**EAT four ounces of butter and one pound of sugar (pulverized) together until mixed; add a pint and a half of milk, and beat again until very thick; add one pint of cream and one egg; beat the mixture well and again mix into four small eggs beat the whites to a very stiff froth, then beat yolks until creamy; add them to the mixture, then the whites, then the remaining flour. Beat well after each addition of materials; add two heaping teaspoonfuls of baking powder and flavoring. Mix thoroughly and turn into a well greased cake pan. Bake in a moderate oven thirty minutes. The cake, if well and carefully made, is delicious.—MRS. SUSAN SCOTT Bristol, Pa.

TWO cups of baking powder, one cup of wheat flour, one-half cup of sugar, one-half cup of molasses, two cups of sour milk or buttermilk, one teaspoonful soda dissolved in a little hot water, one teaspoonful salt. Put all together in a bowl and stir thoroughly; put in a greased pail with a cover and bake four hours in a moderate oven.—MRS. S. VON BRACHT, 221 223 Madison street, Poughkeepsie, N. Y.

**S**IFT one quart of flour four times, and tea-  
 spoonful of salt, rub in tablespoonful of but-  
 ter and add a little milk. Roll out in  
 sheets, fold in twice, and roll out again.  
 when sufficiently raised and fried in  
 delicious rolls in the world.—MRS. A. M. E. No. 23  
 Willow street, Brooklyn.

of salt, one teaspoonful of oil, one  
half cup of boiling water; two cups of flour  
(sifted.) Bake in a moderate oven in a square  
cake tin.—CORA B., No. 2 Bostwick avenue, Au-  
burn, N. Y.

[illegible]

**YOUNG** chickens are best, but if fowls are used cook them as for fricassee till tender before making into a saute; singe, draw and cut into pieces; dip each piece quickly into water and roll in flour; fry in hot salt pork drippings until thoroughly browned; as the pieces are done remove to a hot plate; when all are browned add two tablespoonfuls of flour to the drippings in the pan and stir until smooth; add one pint of rich milk or cream and stir till it thickens and pour over the chicken; season with salt and pepper, sprinkle with chopped parsley and serve.—MRS. H. E. G., Lima, O.

**B** Oil eight calves feet until tender; remove all the bones; put them into a pan with half a pint of the rich stock in which they were boiled; add two large spoonfuls of butter; rub the yolks of three hard boiled eggs with a small tea spoonful of mustard and a very little cayenne as salt to taste; when well mixed add to the calf feet and all the butter and mix for five minutes; just before serving, draw a glass of port wine into the terrapin - D. C. A. S. 1860, etc. Philadelphia.

3<sup>th</sup> Yago. in 13 3/10 " 3 9  
 4<sup>th</sup> Yago. in 13 3/10 " 3 9



## WELL BEANS

water over the beans and  
 slip out easily.

MRS. E. C. STEVENS.  
 Washington avenue, Portland, Me.

## AN INEXPENSIVE BUREAU SCARF

Buy piece of cheese cloth (white), the  
 desired length. Hemstitch and turn a  
 generous hem. Starch quite stiff and it  
 looks as well as a more expensive one of  
 linen serim. Have made sash curtains of  
 same for bedrooms.

MRS. C. F. TARBOX.  
 44 Summer street, Quincy.

## FOR CLEANING GLASS BOTTLES

Crush eggshells into small bits, or a  
 few carpet tacks, or a small quantity of  
 gunshot. Put into the bottle, then fill 1-2  
 full of strong soapsuds. Shake thorough-  
 ly, then rinse in clear water. Will look  
 like new.

MARTHA M'MAHON.  
 201 Bradford street, Pittsfield.

## ABOUT THE CARE OF UTENSILS

Do not put pans and kettles partly  
 filled with water on the stove to soak,  
 as it only makes them more difficult to  
 clean. Fill them with cold water and  
 soak away from the heat. Sieves should  
 not be washed with soap, but cleaned  
 with a brush and clear water, using  
 soda if necessary.

MRS. J. F. CLEM.  
 62 Crescent street, Swampscott.

## BASKET BED FOR BABY

Purchase a large square clothes basket  
 (\$1.50 size), then have your hubby make  
 four nice square blocks about four in-  
 ches square and six deep. Fasten to  
 each corner of the basket with wire  
 nails, then put a small caster into each  
 block. Now saw in half a nice clean hoop  
 from a flour or sugar barrel, put down  
 through the handles of the basket, fas-  
 ten with short wire nails, then get two  
 10-cent cans of light blue enamel, paint  
 the hoops and outside of the basket.  
 Make a deep ruffle of dotted muslin  
 with a three-inch hem in the bottom  
 and a hem in the top about 11-2 inches  
 deep. Then run a white flat hat elastic  
 through so as to hold it firmly in place  
 around the top of the basket (outside);  
 for the inside make a pillow case of  
 unbleached muslin, fill it with excelsior,  
 put it in the bottom of the basket. On  
 the top put a feather pillow. Four yards  
 of bleached muslin at six cents a yard  
 will make four tiny sheets 2 1-2 yards  
 of good quantity shaker flannel double  
 in 11-4 yard lengths, binding ends with  
 light blue ribbon, make a tiny pair of  
 blankets. A 20-inch square couch pillow  
 makes a tiny pillow for his or her head.  
 Make two pillow cases of fine lawn with  
 lace trimming. Now make a cover of  
 light blue silkoline and dotted muslin,  
 lay over the hoops and let hang down  
 around the basket. This forms a can-  
 ope to keep off the drafts in winter and  
 flies in summer. Make a spread of light  
 blue cambric and dotted muslin. Knot  
 here and there with blue ribbon (light  
 blue), buttonhole stitch the edge with  
 light blue crochet silk. You will then  
 have a comfortable, inexpensive bed for  
 your baby and he will be able to sleep  
 in it until he is two years old.

MRS. G. O. WENDELL.  
 107 Hudson street, Boston.

## TO LIGHTEN CLOSETS

First, measure the floor of the closet  
 an inch from the wall on all sides. Then  
 cut from a wall paper either flowered,  
 watered or blocked, but always light, a  
 piece the shape of the closet, and the  
 desired size. Lay upon the closet floor,  
 tacking the corners down with sma.  
 tacks, and then give the floor two coats  
 of varnish or shellac. This makes the  
 closet light and sanitary and is a most  
 durable finish.

MRS. GEORGE WISHART.  
 341 Cedar street, New Bedford.

## COAL FIRE

If your coal fire is low, throw a table-  
 spoonful of salt and it will help it very  
 much.

MRS. WILLIAM L. CULBERT.

## NEW EXTENSION TABLE

Opens Automatically and Leaves  
 Roll Into Position Unaided

A most ingenious form of extension ta-  
 ble that can be operated by a child has  
 been invented by a New Jersey man.  
 Its advantage over the old style exten-  
 sion table is that the leaves are always  
 at hand and the adjustment can be made  
 in a few seconds. The leaves are piv-  
 oted on the central leg of the table and  
 inclosed in the hollow top, lying at right



LEAVES ALWAYS IN TABLE.

angles with the bisection when the piece  
 is closed. By pressing a lever at one  
 end of the table the two sections open  
 automatically and as they open the leaves  
 are swung around into proper position  
 and adjust themselves also automati-  
 cally. The merits of such a device will  
 readily be appreciated, as it usually re-  
 quires two people to fix the old style  
 extension table—at least to close it prop-  
 erly after the leaves are in. Then, too,  
 when the leaves are separate from the  
 table there is always time lost in get-  
 ting them from the closet where they are  
 kept and where they may take up much  
 needed room. Often, too, they must be  
 inserted in just certain relations to fit.

## A TEST FOR PURE MILK

Take a polished knitting needle, dip  
 into a deep dish of milk; immediately  
 take it out in an upright position. If  
 the sample of milk is pure the milk,  
 or a part, will hang to the needle; if  
 water has been added, even a small  
 quantity, the milk will not adhere to  
 the needle.

MRS. C. L. TRIPP.  
 86 Ashland street, New Bedford.

AN EFFECTIVE REMEDY FOR  
DIPHTHERIA

Take tar and spirits of turpentine, in  
 equal parts, and burn in an iron pan  
 once in two hours; the fumes relieve at  
 once and remove all bad odor from the  
 patient's breath.

MRS. ELEANOR O'CONNOR.  
 117 West 13th street, New York.

## HOW TO PREPARE PUMPKIN

How to prepare pumpkins so as to re-  
 tain the flavor. Remove a large enough  
 piece from one end of the pumpkin so the  
 seed and pulp can be scraped from the  
 inside. Replace the piece and bake in  
 oven. Do not add any water. When  
 cooked soft remove from the oven and  
 peel the skin off. Prepare as usual. This  
 method saves labor and also improves  
 the flavor.

MRS. ELLA A. NOYES.  
 Concord, N. H., R. F. D. 5.

Monthly Prizes for  
Everyday Helps

For the most useful and practical  
 everyday helps and household sug-  
 gestions printed on this page prizes  
 will be awarded each month as fol-  
 lows:

One prize of \$5, one prize of \$3,  
 one prize of \$2 and five of \$1 each,  
 making eight prizes in all each  
 month.

There is no limit to the number  
 of helps and suggestions that con-  
 tributors may send, but they should  
 be on separate slips of paper.

## BLEEDING AT THE NOSE

Roll up a piece of paper and press  
 it under the upper lip. In obstinate  
 cases, blow a little gum Arabic up the  
 nostril through a quill, which will im-  
 mediately stop the discharge; powder-  
 ed alum, dissolved in water, is also  
 good. Sometimes by wringing a cloth  
 out of very hot water and laying it on  
 the back of the neck gives relief. Nap-  
 kins wrung out of cold water must be  
 laid across the forehead and nose, the  
 hands dipped in cold water and a bot-  
 tle of hot water applied to the feet.

MRS. A. C. ROBERTS.  
 198 Fallon street, East Boston, Mass.

## QUERY

Will some kind reader give me direc-  
 tions to make plaster paris plaques? Also  
 would like recipe for soap jelly.

MRS. G. L. LA VIGNE.  
 38 Irwin street, Winthrop, Mass.

PREVENT RAISINS FROM SINK-  
ING

To prevent raisins or fruit sinking to  
 the bottom of cakes or puddings flour  
 them well before mixing and you will  
 have no trouble.

MRS. J. E. THOMPSON.  
 319 South avenue, Whitman, Mass.

## TO DRY WOOL SWEATER

Take old broom handle or any smooth  
 stick long enough to extend through  
 sleeves, tie cord to centre of stick and  
 fasten to clothesline.

MRS. BERTHA FARNSWORTH.  
 Winterport, Maine.

## TO RESTORE APPETITE

Obtain valerian root, 1-4 or 1-2 pound,  
 have it ground coarsely, or well bruised.  
 Make a tea of it by steeping a round-  
 ing tablespoonful of the powder in (one  
 pint) water. Dose, one to two table-  
 spoonfuls just before meals, and half a  
 wineglassful at bed time.

MRS. MCGUINNESS.  
 94 Clark street, Brockton, Mass.

## CURE FOR RUNAROUND

A simple cure for a runaround is to  
 take a brass thimble and with the edge  
 make a crease around the sore and it  
 will not spread any further. It will heal  
 without putting any salves on it.

LOVINA A. DAVIES.  
 7 Coombs street, Middleboro.

## UMBRELLAS

Never stand a wet umbrella on the  
 point but on the handle until it stops  
 dripping; then open and it will dry very  
 quickly.

MRS. ALICE LUFKIN.  
 Box 58, Somerset.

TO PREVENT BREAKING FRUIT  
JARS

Before filling jars with hot fruit, place  
 a silver knife in the jar and allow it to  
 remain till jar is filled. If this method  
 is used while preserving you will not  
 have any trouble with the jars cracking.

MRS. A. W. JACOBS.  
 Lock Box 67, Hudson.

RESTORE COLOR OF BLACK KID  
BOOTS

Take a small quantity of good black  
 ink, mix it with the white of an egg and  
 apply to the boots with a soft sponge.

ELVA F. WESTGATE.  
 181 Tremont street, Taunton.

## VARNISHED PAINTS

Tea leaves are invaluable as a means  
 of cleaning varnished paints. When suffi-  
 cient have been laid aside they should be  
 placed in a tin basin full of water and  
 soaked for 1-2 hour. The tea, when  
 strained, should be used instead of soap  
 and water to clean the varnished sur-  
 faces.

E. F. BOYLEN.  
 100 Main street, Malden.

## COOKING HINTS

Use a knitting needle for testing cake.  
 Get beef fat, try out, clarify and use to  
 fry doughnuts; cheaper and better than  
 lard. When making omelet requiring  
 flour, use self raising and you will never  
 have a flat omelet. Use vinegar instead  
 of water when your glue is too thick for  
 use.

MRS. W. H. COURTNEY.  
 130 Taylor street, Wollaston.



### RUNNING CURTAINS ON RODS

An old glove finger placed on end of rod will make one's work much easier, especially with materials of net and scrim.

L. W. JOHNSON.

1927 Beacon street, Brookline.

### TO KEEP MOULD FROM PICKLES

To keep mould from pickles—In the top of each jar or bottle place a layer of horseradish roots, sliced thin.

MRS. ELEANOR O'CONNOR.

117 West Thirteenth street, New York.

### NOVEL USE FOR BICYCLE PUMP

When your sewing machine is clogged with dust and it seems impossible to reach the parts with a cloth, blow out all the little particles of thread and dirt with the pump, then finish cleaning with a soft cloth and finally oil the machine.

ANNIE GRANDFIELD.

642 High street, Holyoke.

### MEND HOLES IN GRANITE WARE

To mend holes in granite ware, press putty in the holes and let get hard and dry. Any kind of tin can be mended the same way.

MISS VERA S. CLARK.

Summerside. P. E. I.

### THINGS THAT EVERYBODY SHOULD KNOW

That inhaling the fumes of a burning match can be avoided by holding it above the head until the sulphur is burned off.

That paper sacks of the right dimensions drawn over the top of a newly opened package of cereal or other groceries will retain the freshness and prevent the inroads of dust and dirt.

That spirits of turpentine, if applied to a fresh wound or bruise will take out soreness and prevent blood poison. Taken internally for pain will afford quick relief. Take from six to 10 drops in a spoonful of milk. Three drops given to children will ward off the worst attacks of worms.

MRS. E. R. BROWN.

Box 845, Norway, Me.

### TO KEEP CHILD'S HAT ON

Sew the usual elastic in front of the ears and under the chin. Then place a short piece of elastic on each side, back of the ear. This is fastened to the hat, and the other end is sewed to the front elastic, one inch below the ear, forming a V-shape.

MRS. ELEANOR O'CONNOR.

117 West Thirteenth street, New York.

### REMOVE GREASE SPOTS FROM CARPETS

To remove grease spots from carpets, upholstered goods, etc., take 1 gallon of water, 1 pint of ammonia, 1-2 pound of castile soap, 1 ounce of saltpetre, 1-2 ounce powdered borax. I have the soap fine and dissolve in the water with sufficient heat, then add the saltpetre and borax, stirring until dissolved. Now strain, let the suds settle, then skim off the dry suds and add ammonia; bottle for use.

For grease spots in clothing, pour upon the article to be cleansed a sufficient quantity to wet it, and rub well with a clean, damp sponge.

For carpets and coarse goods where the grease is hard and firmly set, use a stiff brush and wash out with clear soft water. Use the second time if necessary.

MRS. ELLEN BELL.

84 Eastern avenue, St. Johnsbury, Vt.

### BOOK FOR RECIPES

From my Post clippings of recipes, I selected the most practical, purchased a hard covered book of handy dimensions, covered it with white duck (will launder well), painted in water colors, "Practical Recipes," done in two shades of blue. I cut the "cap" headings from the Post, such words as, cake, bread, pie, soups, desserts, etc., and under each pasted several recipes, leaving blank pages between each kind so as to add to the cook book from time to time.

A very dainty book can be made in this way and will be appreciated by a young housekeeper, as each rule is true and tried. A cover of blue or buff linen with initial or monogram worked in the same or contrasting color would be pretty, and the beauty of it is that such a cover can be removed and washed when necessary.

### CLOTHESPIN BOX

Get from your grocer a woollen box one foot square. Nail a piece of board three inches wide at one side of the top, make a door to fit the rest of the opening. Now nail the box outside the window where the clothes line is, with the door on the side, and your clothes pins will be nice and dry when you want them. This is much nicer than either basket or bag, and the children won't have them all over the house as is often the case where there are children.

MRS. J. A. BUSBY.

19 Newland street, Boston.

### A GOOD TABLE FOR COOKING

Loaf bread, 40 to 60 minutes; rolls-biscuits, 10 to 20 minutes; graham gems, 30 minutes; ginger bread, 20 to 30 minutes; sponge cake, 45 to 60 minutes; plain cake, 30 to 40 minutes; fruit cake, two to three hours; cookies, 10 to 15 minutes; bread pudding, one hour; rice, tapioca, one hour; Indian pudding, two to three hours; steam pudding, one to three hours; steam brown bread, three hours; custards, 15 to 20 minutes; pie crust, 20 minutes; plum pudding, two to three hours.

M. GOLDBERG.

2052 Washington street, Roxbury.

### IRONING PAD

For keeping irons smooth this is the best thing I ever tried: Take some strong cloth, make like a holder and fill with bayberry. Rub your iron over it once in a while; there is just enough wax comes out to smooth the iron. It isn't greasy; will last a long time. I have one in use that has been used more than a year, and it is cheap as the bayberries grow in plenty everywhere outside of the city.

MRS. HARRY NEATE.

P. O. Box 49, Brookville.

### CURE FOR SORE THROAT

Now that winter will soon be upon us, and some people more or less have throat trouble, will find the following a sure cure: 1-2 teaspoon saleratus, 1-2 teaspoon powdered borax and 1-2 teaspoon salt; add to 1 glass lukewarm water; mix well, and gargle every half hour.

MRS. J. M. KEEGEN.

21 Preston street, Worcester.

### A CHEAP WAY TO RENOVATE VARNISH

Take a clean varnish brush and some denatured alcohol which can be bought at any hardware store for 15 cents a pint and go over all doors and wood work that need revarnishing, just as though putting on varnish, and the result will be that it is just like new. I have a room that has not been varnished for ten years and was very dull. I went over all the wood work in this way and it is just as good as though new varnished. It shines like glass.

MRS. I. KELLETT.

96 Trenton street, Lawrence.

### A GOOD IDEA WINDOW SCREEN

A window screen to be used at night at an open window may be made in the following way: Use a piece of heavy muslin, the length to be as long as the window is wide. Hem the ends, and sew at each corner a brass ring. Put a ring also in the middle of the lower edge. On the window-sill, put a brass-headed nail for the rings on the muslin screen to slip over. Arrange the nails and rings so that the muslin will fit smoothly and be held taut. When the window is opened for the night it takes only a few moments to adjust this screen. Plenty of air will come in, but much dampness may be kept out. When giving sticky medicine to children heat the spoon by dipping it for a moment in hot water, then pour in the medicine and it will slip easily from the spoon.

MRS. F. B. FLINN.

64 Lafayette street, St. Johnsbury, Vt.

### ICE CREAM SUGGESTION

In making ice cream or custards when short of eggs or without eggs use small piece of butter to make richer.

MRS. W. C. DOW.

61 St. Lawrence street, Portland, Me.

### HOLDERS FOR KITCHEN

Save old stocking legs and cut them up to make holders for the kitchen. Use up odd pieces of gingham percale or ticking for iron holders or long oven clothes and line them with two thicknesses of stockings.

### STEAM HEAT

Now is the time when steam heat be put on in the different apartmen. If you have a dinner to keep warm or anything that is needed to be kept hot, take your oil stove oven or buy a cheap one, put on top of the radiator in the dining room and use it for keeping everything warm. This will keep hot for a long time and keeping the oven door closed will not let it dry. You will also save quite a gas bill.

MRS. BOULEY.

184 Walnut avenue, Roxbury.

### TO DRIVE AWAY RATS

Rats and mice may be driven away by sprinkling potash about their haunts. The air will make it soft and sticky, and they dislike it very much; also keep cans of chloride of lime open, you won't have any more trouble with pests.

MRS. THORNTON.

389 Lake avenue, Manchester, N. H.

### THE PICKLING SEASON

Although the pickling season for cucumbers is past for 1910, my health is poor and I may not be with you another year, and if you save this sheet as I do you will have it for future use. Mix together 1 cup of sugar, 1 of salt and 1 of mustard while dry, so as not to lump, then add 1 gallon good cider vinegar, stir and it is ready for use; put cucumbers in as soon as picked from the vines and they will be ready to eat right away in a day or two; delicious flavor, crisp and hard as when picked, the year round. Now isn't that easier than soaking over night in salt and water and scalding the vinegar two or three times, and all that fussing? Beside the pickles are much better.

MRS. E. R. BROWN.

Norway, Me.

### A SIMPLE MISSION STAIN

Mix boiled linseed oil and asphaltum together in proportions of half and half and apply with a brush. In one or two minutes rub off with a rag and one of the finest mission stains is obtained. This may be varnished or waxed.

MISS GRACE HALLOCK.

68 Vine street, West Lynn.

### For White Enameled Woodwork

A little kerosene rubbed in after washing clean with soap and water will keep the wood bright.

MRS. THORNTON.

389 Lake avenue, Manchester, N. H.

### A SURE REMEDY

To permanently remove dandelions from a lawn, apply a few drops of gasoline in the centre of each plant with a medicine dropper. Easy and effective.

SYLVIA GREY.

The Lowell, Lexington avenue, Cambridge.



### TO CLEAN WATER BOTTLES

Cup up a potato into small pieces and pour some vinegar over the pieces. Put this mixture in the bottles and shake well. When clean, rinse in fresh water and drain till dry.

MRS. D. H. EWELL.  
Box 72, Eastondale, Mass.

### PARAFFIN WAX

One cake of wax at 13 cents. Cut in squares. Cover with common muslin, will make enough wax sticks for ironing to last for months.

MRS. OTTO JASSEY.  
23 Browning avenue, Dorchester.

### WHEN CROCHETING

When crocheting and one has no pocket to hold the ball or spool of cotton yarn, take a long hatpin and run through the spool, then stick it into a cushion.

MRS. LUCY LEE.  
33 Lexington avenue, Cambridge.

### MEDICAL HINTS

Consumptives will find great relief by eating honey.

Nursing mothers should drink catnip tea. It is good for the mother and keeps child free of colic pains.

Garden wormwood is good for female weakness.

MRS. MATTIE J. CURRIER.  
R. F. D. No. 1, Concord, N. H.

### IN MAKING PIE CRUST

When making pie crust add a tiny bit of baking powder, about the size of a pea, for one pie. This makes the crust light and flaky. Pour milk over the pie when ready for oven and then dust lightly with flour.

MRS. J. F. HARRIS.  
125 Blue Hill avenue, Roxbury.

### A STOCKING SUGGESTION

Stockings will wear longer if paraffine is rubbed over the soles before they are worn for the first time.

MISS E. BUSH.  
18 George street, Providence, R. I.

### KEEPING WATER HOT AT NIGHT

Often when there is a baby in the house, or in case of sickness, hot water is needed during the night. By suspending a small nickel tea-kettle from a very large hook, placed securely in the wall directly over a lighted lamp, hot, even boiling water, may be kept ready for immediate use. The lamp should be placed on a table in the hall or in an adjoining room and the kettle hung at least two feet above the lamp.

MRS. ELEANOR O'CONNOR.  
117 West 13th street, New York.

### TO SAVE THE TABLECLOTHS

Where laundry work is a serious problem, make a dozen doilies from red and white checked toweling. Make them 12 inches square and hem on the machine. Put them under the children's plates, under the meat platter and under dishes containing fruit or vegetables that are liable to spill while being served. These doilies or mats are easily washed and will keep the tablecloths clean. They can also be used at luncheon on a bare table.

LUCY LEE.  
33 Lexington avenue, Cambridge.

### TACK REMOVER

A help in the fall cleaning. To remove double headed tacks from carpet, try using an ice pick. It will save much time and labor.

MRS. C. M. CARTER.  
Barre, Mass.

### TO MEND BATH TOWELS

When the bath towels commence to get thin through the centre, I get unbleached cheese cloth and sew on one side of towel and quilt on the machine. They will wear as long again.

MRS. S. W. BAILEY.  
Winchendon.

### FOR BOWEL TROUBLES

Take a glass of milk, let it boil, then take one-half teaspoon cinnamon, put in glass milk, stir it, drink it; if not cured try again in three hours. It has always cured when doctor gave up. Have told number of people. Cured them. Try once. It will be excellent cure for bowel troubles.

MRS. MAXWELL.  
92 Adams avenue, Pleasant Hills.

### THINGS WORTH KNOWING

Sufferers of asthma should get a muskrat skin and wear it over their lungs with the fur side next to the body. It will bring certain relief.

Powdered starch is an excellent preventive of chapping of the hands when it is rubbed over them after washing and drying them thoroughly.

To cure a sting of a bee or wasp mix common earth with water to about the consistency of mud. Apply at once.

A soft cloth wet in alcohol is excellent to wipe off French plate glass and mirror.

A red-hot iron will soften old putty so that it can be easily removed.

ANNIE GRANFIELD.  
641 High street, Holyoke.

### TO MAKE RAG CARPETS

Just save your rags and cut them into strips. Braid them, then with the flat part of the braid up, twist it round and round, sewing the edges together. It makes a very strong carpet to have in the back entry.

MISS H. E. WEHNER.  
22 Lynn street, Everett.

### WHEN CUTTING CITRON

When cutting citron for cakes, mince meat, etc., put it in the oven for a minute or two, and it will cut as easily as fresh fruit.

MRS. HARRIS.  
678 Columbia road, Dorchester.

### FOR THOSE WHO WEAR NOSE GLASSES

Here is a suggestion to everyone who wears nose glasses and has trouble keeping them on during the warm weather. Get 5 cents' worth of powdered rosin, dip the end of your finger in the rosin, then rub on the small parts of your glasses that come next to your nose, and your glasses will never come off until you take them off. I told this to a friend who is a dressmaker, and she has made it a point to tell all her friends, for she says it is worth a hundred dollars to know about it.

NELLE FORSTER.  
192 Williams avenue, Lynn.

### TO CLEAN COOKING UTENSILS

An easy way to clean cooking utensils when food is burnt on. Fill with water, put in a good pinch of baking soda and let boil up, when it can be easily washed off. This is an excellent method of washing bean pot.

MRS. GEO. RICHARDS.  
18 Boston avenue, Somerville, Mass.

### TO REMOVE AXLE GREASE

Butter rubbed on axle grease, soaked for half an hour and then washed in the usual way, will remove the stain.

MRS. CARL LARSON.  
20 Wachusett street, Worcester, Mass.

### REMOVING INK STAINS

An easy and quick method of taking ink stains out as soon as it happens: Hold a lighted candle so the wax will drop on spot. When cold scrape off and stain is gone. This can be used on silk or wool as well. Grease mark left by wax is easily removed by using equal parts alcohol and ether.

HELEN MACCORMACK,  
18 Boston avenue, Somerville.

### IN WASHING DISHES

Never put soda in the water in which you wash china that has any gilding on it. Soda injures the gilding. Use soap instead. This has no ill-effects, and answers just as well.

MRS. CARL LARSON.  
20 Wachusett street, Worcester, Mass.

### Shirtwaist Box Decorated With Picture Postal Cards

A very attractive way to use up picture postal cards is to cover a cracker box; you can get it at the grocery store. Lining inside of box with cheap white cloth, letting cloth run over edge. Then get the round headed brass tacks (used for furniture) and tack on cards, arranging dark and light colors to look well, tacking in corners of cards where four corners come together. Put tack in centre of cards on the edge. Then cover bottom with oilcloth to make bug-tight. Put handles on sides or top. I made mine on top, easily lifted off. Hope this is plain. I have taken the Post since a bride and have received countless helps.

## Cake

### Yorkshire Tea Cakes

Eight pounds of flour, 3-4 pound lard, 1-4 pound butter, 2 yeast cakes, 1-2 pound sugar, 1-2 pound currants, 1 pint of milk. Knead and raise as bread, then roll in round cakes. Sufficient for 30 cakes, making each six ounces.

MRS. EVA M. SYKES.  
Rear 49 Alden street, Plymouth.

### Feather Cake

One-half cup melted butter, 2 cups of sugar, 3 eggs well beaten, 1 cup sweet milk, 3 cups of flour, 3 level teaspoons baking powder, pinch of salt, flavor with lemon or vanilla. This makes a good-sized cake or two Washington pies.

Cream for Pie—One cup milk, 3 tablespoons of sugar, 2 tablespoons cornstarch, 1 egg; boil until thick, set to cool and flavor with vanilla. ELLA M. LAINE.  
R. F. D. 48, Sherborn.

### Dutch Apple Cake

One and one-half cups flour, 11-2 teaspoons baking powder, 1-2 teaspoon salt, 2 eggs, 1-3 cup butter, 1 cup milk, 1 cup sugar, 1 teaspoon vanilla. Cut eight good-sized apples in quarters, pare and halve each quarter, and after putting cake in pan push apples, piece by piece, down into the cake and sprinkle 1-3 cup of sugar saved out on top with a pinch of cinnamon. To be eaten hot with butter.

MRS. ANDREW E. MORAN.  
231 River street, West Newton.

## Meat

### Southern Fried Chicken

One chicken, 1-2 pound sliced onion, 2 eggs, 11-2 cupfuls of milk or thin cream, flour, salt and pepper. For good results choose a tender spring chicken, clean it and cut it at the joints, then let it stand in strong salt water for a few minutes, and after draining it, wipe it dry; fry the bacon, and beat an egg until light; rub each piece of chicken with the salt and pepper, using a heaping teaspoonful of salt to a dash of pepper to each 2 pounds of fowl; dip the chicken in the beaten egg and then in flour until covered, remove the fried bacon to a hot platter and put the chicken in the hot fat; brown well on all sides, then cover the skillet and cook slowly until tender, turning occasionally; put the chicken on the platter with the bacon, add a tablespoonful of flour to the fat, a dash of salt, milk or cream, and finally the yolk of the remaining egg mixed with a tablespoonful of cream; when thick, serve with the chicken and bacon on the platter. If you wish to follow the Southern style, don't fail to have cold boiled ham, some boiled rice and hot biscuit or corn bread to go with the chicken.

MARY E. RUSSELL.  
25 Bertram street, Naperville.

### SPOOL RACKS

Take a thin strip of wood size of machine drawer. Drive two rows of square pointed nails lengthwise the board about 11-2 inches apart. Place points up in drawer and place spools of thread on them. You can easily see the color and number, and they never snarl up.

EVA BLAISDELL.  
32 Waterhouse street, West Somerville.

### INGROWING TOE NAILS

A sure cure for ingrowing toe nails and very simple is to cut the nail right square and thin out the top in the centre of the nail with a piece of broken glass or a sharp jack-knife.

MRS. JEAN BERGERON.  
84 Hall street, Concord, N. H.

### IN CASE OF BURNS

A free application of soft soap to a fresh burn almost instantly removes the fire from the flesh. If the injury is very severe, as soon as the pain ceases apply linseed oil, and then dust over with fine flour, when this covering dries hard, repeat the oil and flour dressing until a good coating is obtained. When the latter dries, allow it to stand until it cracks and falls off, as it will in a day or two, and a new skin will be found to have formed where the skin was burned.



## USES OF MUTTON TALLOW

For chapped hands, and to keep them soft, keep a lump handy and use on hands before hanging out clothes in cold weather, after washing dishes, for pimples or chapped face, sore lips or sore nostrils or for piles. For sore feet, have a lump in a little tin box in sleeping room; rub on night and morning for several weeks; in cold weather warm over lamp or gas, rub on the joint and on stocking over the joint and wear it so for days. Have cured mine that way; can perfume it with oil of rose geranium.

MRS. MARIE GOODALE.

25 Hastings street, Lowell.

## INSECT IN EAR

If an insect should happen to get in the ear, the easiest way to get it out is to clear a dark closet of clothes, then put person in and light a candle and hold near to the ear as possible, and it will immediately come out, attracted by the light.

MRS. M. E. GAY.

63 East Central street, Natick.

## QUERY

I'm asking some of the kind readers of Post, who have children, to send me a recipe for a tonic for my boy 5 years old. His appetite is poor, he is very dull of late. I would like something to brace him up. He sleeps well but eats little. MRS. THORNTON.

389 Lake avenue, Manchester, N. H.

## ANOTHER USE FOR THE EGG BEATER

If your starch is lumpy, beat for a moment with the egg beater. This treatment will reduce any starch to smoothness.

ETHEL C. ROBINSON.

35 Norway street, Boston.

## TO CLEAN BRASS LAMPS

And burners, boil them up thoroughly in the water you parboil your beans in with no soap. Take an old tooth brush to them and rinse in clean, hot water; wipe dry and they look like new. I have burners used for years cleaned this way.

MRS. W. W. ROBINSON.

## SENSIBLE RULES ABOUT NURSING THE SICK

Be neatly dressed.

Bathe daily.

Never speak of patient's symptoms in his presence.

Doctor's orders should always be obeyed.

Never be a gossip or tattler.

Never contradict your patient.

Never argue with your patient.

Never let patient see you are annoyed about anything.

Never whisper in the sick room.

Speak in a low tone and on cheerful subjects.

Don't relate painful experiences.

Never startle patient with dreadful things you read.

Better to write down time to give medicine, foods, etc.

Keep room bright unless the doctor ordered darkened.

Keep everything in order.

Don't be fussy and bustling.

Let the air of room be as pure as possible.

Don't sweep, wipe everything with a damp cloth.

Keep vessels clean and put some disinfectant in them.

Carry out all vessels covered.

Don't leave untasted food by patient; that would prevent patient from taking any food.

Don't leave beef tea or stimulants where they can be smelled.

Wear light-colored clothing.

MRS. A. J. KELLOGG.

91 Crescent street, Waltham.

## SOAP SUGGESTION

When a cake of soap is worn nearly thin enough to break stick it to the new cake by putting both in quite warm water, then press firmly together. When cold it will be one solid cake. This does away with small pieces of soap, and there is no waste.

MRS. W. A. KEITH.

1 Carlton street, South Reading.

## TO TAKE OUT GREASE

To take out machine grease: Cold water will take out machine grease where other means would not answer on account of colors running, etc.

LULU M. PADDLEFORD.

MRS. A. ST. SAUVEUR.

19 Cushing court, Cambridge, Mass.

## ENVELOPE CUTTER

Snips Off Ends and Opens Them Without Damaging Contents

It is a common thing in opening a letter without an opener of some kind to mutilate the contents. Sometimes this means nothing more than tearing the sheet inside, but there are times when an important paper or a check is mutilated, and the consequences annoying if not serious. A North Dakota man has invented a little cutting device which will be found useful by any man who has a large correspondence. It is a board with a cutter bar-hinged near one end and dropping into a slot. The letter is held up to the light to make sure that the



contents are not close enough to the end to be cut, and is then laid with the end just under the bar. Bringing the blade down with a quick movement, the end of the envelope is neatly snipped off without damage to the papers inside, and leaving the envelope in good condition if it is desired to carry it in the pocket. The device can also be used in trimming

## HANDY FIRE ESCAPE

Rope Ladder Hooks on Inside of Window Sill and Hangs Out

An effective and convenient form of fire escape has been designed by a Canadian. It is small, light and compact and can be kept in the top of a closet in hotel or house room, but is quite strong enough to bear the heaviest person in safety. The escape consists of a rope ladder, with a hook member at one end. This hook member is detachably connected to the ladder. The hook engages the inside of the window sill and the casing lies along the sill. In this casing is a compression spring and fast-



LADDER HANGS ON SPRING.

ened to the spring are jaws which engage the top of the ladder. It takes only a few seconds to whisk this device from the top of a closet or corner of a room, fasten it to the window sill and throw it out. Then, the clumsiest of persons can descend it, the spring supporting making the descent much easier than it would otherwise be. This form of fire escape is a big improvement over the single rope device formerly used in small hotels and homes.

## TO AID DIGESTION

A pinch of salt in half a glass of hot water taken before or just after eating, aids digestion.

MRS. FRANKLIN A. CEARLS.

98 Lowell street, Worcester.

## FISH IN THE REFRIGERATOR

To keep fish in the refrigerator without detecting any odor, put fish in tin pail with tight cover and put in refrigerator. It keeps perfectly with no injury to other things.

Barre. MRS. C. M. CARTER.

## HOME-MADE DRESS HANGERS

Cut a hoop of a flour barrel into three parts. Cover each piece with a strip of cotton cloth about two inches wide by winding it about each piece of hoop and turning in the edges to give them a neater finish, then sew a piece of tape in the middle of each long enough to hang them up by. SYLVIA GREY.

The Lowell, Lexington avenue, Cambridge.

## For Unstained Hardwood Floors

A heaping tablespoonful of cooking soda added to a pailful of hot water will make it nice and white.

MRS. MARY B. BRUCE.

41 C street, Lowell.

## TEACH CHILDREN TO HELP YOU

The wise mother will place some responsibility upon every child as soon as old enough to understand how necessary it is that all share the work and care of the home who share its comfort.

It is easier to teach them this when the mind is undeveloped and most impressionable, when mother's word is their law, than to wait until they have become careless and wilful, and their own individuality begins to develop and assert itself. To guide that development rightly is every thoughtful mother's aim. Begin with the toddling baby to teach habits of neatness, order and self-help, by requiring him to pick up and put away his playthings, and to wait on himself in every way possible.

Very little children delight to run on small errands for their elders about the house, if rewarded by appreciative words and kisses, and the habit of helping in the home may be thus easily taught and acquired and prove a great blessing to both mother and child.

MRS. GEORGE WRIGHT.

222 Stafford street, Worcester.

## Corset Covers From Handkerchiefs

Dear "Cape Ann"—I have made several corset covers from handkerchiefs, and I think you will be pleased if you make one. They are so dainty. Get two ordinary embroidered handkerchiefs with straight hems, cut one in two straight across from corner to corner, forming two triangles; cut one piece across the middle, making two smaller triangles. This makes three from one. From the other you will have two by cutting straight across as you did the first. Now you have five in all. Take the three large triangles and put in the centre with the pointed ends up and one on either side of this with the point down. Join these with strips of lace insertion. Now take the two small triangles that are left and join on with insertion for the fronts. Be sure to have the points up. Sew all raw edges before adding insertion. Place heading for ribbon around the neck, add lace straps for shoulders, sew wide heading around bottom to run ribbon through and cut the triangles under arms half moon shape. Sew insertion and lace edge up the fronts. Total—Two handkerchiefs, one piece of baby ribbon, two yards wide ribbon, one and one-half yards of lace insertion, four yards heading and three-fourths yard wide heading.

DOLLIE.

## Tells Wives Not to Be Ungrateful.

Ed. A. L. (unclear)

ch 3/4

Walter Folger

85.50  
40.20 185.30



## TO REMOVE SPOTS

To remove spots from clothing make a bag out of cheesecloth three inches square. Fill it with 5 cents' worth of soap bark and sew up the ends. To use, dip in a basin of warm water, sponge the material and wipe with a dry cloth. It is well to make two bags, one for light and the other for dark material. After cleaning press the goods. Soap bark can be bought at any drug store.

MRS. J. N. KERIG.  
87 Union street, Lynn.

## COUGH SYRUP

Four ounces whole flax seed, two ounces licorice, two ounces slippery elm, six cups water, boil long time. Then strain and put in one pint of molasses, one pound cube sugar, boil short time longer. It will then be ready to use. Just try this; see how nice it is for a cough.

MRS. E. C. BUTLER.  
89 Proctor street, Salem, Mass.

## TO REPLACE DRAWING STRINGS

To save the annoyance of constantly having to replace the drawing strings in children's clothing tack the tape securely to the garment at the centre of the back. This will not interfere with the gathers in the least and the tape cannot be pulled out by careless little fingers.

MRS. J. WHEELER.  
146 Wheeler avenue, Edgewood, R. I.

## WHEN CHILDREN PAINT

When the children are painting provide them with large blotters. They may rest their pictures which they are coloring on these, and painty water and superfluous paint will be absorbed quickly by the blotters if spilled.

MARGARET MORTON.  
7 Clayton street, Gloucester.

## A SWING FOR THE HOUSE

Now that the cold and stormy days will soon be with us and small children cannot play out of doors so much, I thought it would be a good plan to have a swing in the house, so I bought two hammock hooks at the 5 and 10-cent store and screwed them to the top casing of the door that leads from one room to another; then took a clothes line rope and making two loops at each end, looped them over the hooks. When swing is not in use, all you have to do is slip them off and take it down out of the way until the children want to swing again. It will amuse small children a long time, as nothing amuses children so much as a swing, and gives a mother a chance to get her housework done in peace.

MRS. ADA PRESTON.  
60 Lowell street, Lynn.

## MAKING TAN SHOES BLACK

Put a tablespoonful of good ammonia in a half pint of cold water, sponge shoes all over twice carefully in all parts, then sponge the surface over twice with shoe-makers' ink and dry; then apply blacking as you would to any shoe.

MRS. MARIE M'AUILLIFF.  
127 Hamilton street, Cambridge.

## TO CLEAN COMBS

An excellent way to clean dirty combs is to take a pint of warm water in basin, add teaspoonful of ammonia and put in combs, then take an old discarded toothbrush and brush back and forth between the teeth gently; turn your comb over and over and continue till the comb is perfectly clean and there is not a speck of dirt between the teeth. White combs are cleaned perfectly this way.

MRS. L. E. L.  
Box 799, Stoughton.

## NEW WAY TO HANG SKIRT

Slip on the skirt you are making, then slip another skirt which hangs particularly well, over the new one. Stand on a chair and have someone put common pins in the new skirt at bottom of the old skirt and when you have pins all around the bottom turn up for hem at row of pins, and you will find your skirt will hang perfectly even, without waste of time or labor. Am sure you will find this a great help, as skirt hanging has always been a very difficult task, but need not be any longer.

MISS H. E. KRAUSE.  
P. O. Box 513, Monson, Mass.

## CHRISTMAS HINT

Take a man's discarded summer hat and wash it with a brush in warm soap suds and water after removing band outside of hat, head band and lining inside; cut top of crown off and use for bottom or foundation for workbag. Add one inch width ruffle of silk, linen or whatever material bag is to be made all around (full) of the crown. Make regular bag of selfsame material and sew on to crown bottom that has ruffle already sewed on; add draw strings of ribbon or cord to bag and you have very pretty Christmas gift.

Use round part of crown of hat for foundation of cuff and collar bag, which adds two pretty bags from hat.

Use oval rim for foundation for picture frame by covering it with pretty material of some kind. So from one old hat you make three pretty Christmas gifts.

MRS. GERTRUDE L. DEAN.  
7 Baker street, Cliftondale.

## USE OF BUTTERMILK

Buttermilk is a wholesome, healthy drink and I want to tell how I have it and how those who live in the cities where it is not usually sold may have it. I got a fruit jar (one or two quart will do) and had my husband make a dasher, which is a wooden disk with four half-inch holes in it just large enough to go in neck of bottle; to this is fastened a half-inch wooden handle about 12 inches long. The top of the jar has a hole in the middle large enough to take the handle of the dasher. The disk is put in the jar and the handle is put in the hole in the top and the top screwed on. The dasher is then worked up and down to agitate the milk. When the butter comes I skim it off and the buttermilk is ready to drink, which generally takes from two to four minutes. Of course the milk has turned to thick clabber before I use it. The milk should not be too cold.

MRS. MARY S. BURN.  
67 Burn street, New Bedford.

## PUTTING UP CURTAINS

When putting up curtains the finger of old kid gloves put over the rod will save time, temper and the curtain.

MRS. J. N. MAY,  
55 Gordon avenue, Providence, R. I.

## THE FURNACE

Leave your register open and cover with a wet cloth when shaking down the furnace, then no dust is left in the pipe and none gets into the room. Some housekeepers shut the registers and when opened the hot air blows the dust into the room.

ANNA F. BOYLEN.  
100 Main street, Malden.

## FOR ELASTIC ON HAT

To fix elastic on a hat for a girl with big ribbon on her hair is to cut the elastic in the middle or a little to one side and put on a hook and eye. It saves lots of trouble to the little girl.

MRS. ELLEN F. BARTLETT,  
21 Myrtle avenue, Whitman.

## TO CLEAR JELLY

To make jelly clearer pour into the jars, first placing a thin muslin cloth over the mouth.

MRS. J. H. FINCH, JR.  
23 Anawan ave., W. Roxbury, Mass.

## TO MAKE GOOD COFFEE

To make a very fine cup of coffee without the use of an expensive percolator, make a bag seven inches square of very heavy cotton flannel. Make a hem at top through which run a narrow silk elastic. When making coffee stretch bag over top of coffee pot and put in 1 tablespoonful of pulverized coffee for each cup of water. Pour the boiling water into the bag and you have a delicious coffee in one minute.

O. BLYTHE.  
780 Winthrop avenue, Beachmont.

## MAKE EVERYONE WAIT ON THEMSELVES

I think if every one of the household would wait on themselves and not leave everything for mother to do we would not need so many helpful suggestions. Another good idea is to have each day a certain part of the work to do, and have a rule to go by, the same as you would for cooking. Don't go and scrub your floor and then turn around and black your stove. It is most always poor management that causes so much hard labor.

MRS. L. L. LYMAN.  
W. K. Lot, Vermont.

## USE FOR OLD COLLARS

Save old linen collars, wash and take out the starch, tear in strips. Just the thing to put around the crust of juicy pies.

MRS. MARGARET DEVINE.  
61 Adams street, Dorchester.

## TO MAKE HOT WATER BAG LAST

At first indication of a leak apply a piece of common court-plaster, large enough to more than cover the hole, then cover with a coating of collodion, applying with a small iodine brush. As the collodion is water-proof the coated rubber will resist the heat indefinitely, prolonging the life of a hot water bag for months, if not for years.

MRS. WILLIAM CLARKE.  
Amherst, N. H.

## TO KEEP RATS AWAY

Whitewash the cellar with a wash containing enough copperas to produce a light greenish tint. This is pretty sure to keep rats away. Copperas is a deadly poison.

MRS. M. GREENWOOD.  
137 Manchester street, Manchester, N. H.

## TO PREVENT RATTLING BLINDS

The rattling of blinds may be stopped by placing a large cork between the blind and house, on outer edge of blind, and press down hard until they cannot move. This has been tried and is a success.

MRS. FANNIE P. BARKER.  
17 Cross street, Newport, R. I.

## ECONOMICAL SOAP MAKING

There is no need to throw away the small pieces of toilet soap, and these accumulate rapidly. Keep a small jar in some convenient place ready to receive the small bits, and when you have collected a quantity of the scraps, cover them with boiling water and set on the back of the stove to melt slowly and stir in enough ground oatmeal to make a stiff batter. After it is thoroughly melted, pour into a greased dish, and before it is quite cold, cut into squares, and you will have a fine soap for washing the hands. Scraps of laundry soap can be made into fine soap for scouring by melting in the same way, only using bath brick or fine sand instead of oat meal. Another way to use scraps of toilet soap is to put them into a jar, and when it is three-fourths full of the pieces, cover with boiling water and add a little glycerine and the juice of a lemon and one tablespoonful of borax, and you will have a soft soap that is fine for keeping the hands soft and white, and this is almost no trouble to prepare. An excellent hard soap for household use can be made from waste fat by the aid of potash; full directions accompany each package, but it is a good plan just to use half of one can at a time. Fry out the fat and strain, then to the potash and a little water add three pounds of melted fat and two tablespoonfuls of borax and stir for 10 minutes; then turn into pans to cool. When making soap from lye for laundry purposes, if one-fourth of a pound of borax dissolved in hot water is stirred in half a barrel of soap when newly made, it will make it much nicer for washing clothes. The borax softens hard water and helps out in the cleaning process, and when a housekeeper has once learned how to utilize the waste fat for making good toilet and laundry soap, she can save not only dimes, but dollars, in the course of a year or two.

MRS. M. E. RUSSELL.  
35 Bertram street, Neponset.

## A MUSTARD POULTICE

Into one gill of boiling water stir one tablespoonful of Indian meal, spread the paste thus made upon a cloth and spread over the paste one teaspoonful of mustard flour. If you wish a mild poultice, use a teaspoonful of mustard as it is prepared for the table instead of the mustard flour.

MRS. A. C. ROBERTS.  
198 Falcon street, East Boston.

## ROUP CURE IN HENS

Take the hens when first their heads begin to swell and open their bills and pour down their throat two teaspoonfuls of lamp oil and dip the head in up to the shoulders of the bird in the oil. I have tried this and found it a sure cure. The hens got well in a short time. Give the hens a dose three times a week, till froth and scum leave their eyes and throat.

MISS VERA CLARK.  
Summerside, P. E. I.



## UNIQUE HAT FASTENER

The average woman likes her friends to think she does not have to wear her hats or gowns many times, as this indicates a varied wardrobe. Unfortunately, some hats will betray the wearer, as the number of holes made by the hatpins will show how often they have been



worn. To get around this a California man has devised a hat fastener which necessitates the use of only one hatpin, yet holds the headgear firmly in place. Inside the band of the hat is a revolving member equipped with a number of prongs. These prongs engage the hair and act as auxiliary pins, so to speak; indeed it is not absolutely necessary to use even one pin. If one is used, however, it may be passed through the casing holding the prongs and it will of course make the hat more stable than without it.

## MUSIC LESSONS FREE

The first of the series of chart-method lessons, originated by W. Scott Grové and indorsed by leading musicians, including G. W. Chadwick, New England Conservatory of Music, and George W. Whiting, Boston Conservatory of Music, will begin in next Sunday's Post.

By the aid of these chart lessons anybody can play without any previous knowledge of music. Simply lay the lesson across the keyboard of piano or organ and the various chords are indicated at a glance. First lesson next Sunday.

## HANDY TABLE

A neat little table, handy for a bedroom (because it is light and easy to move, and cheap because most everyone has the materials laying around), can be made as follows: Take a bamboo fish pole, saw off the extreme thin end, divide remainder in three pieces, bore a hole in the middle of each one, put together so as to form three legs, put a screw through and tighten with a bolt on outside, tie a bow of ribbon around to cover it up. Now for the top take the cover of a cheese box, glue together and let dry afterwards. It can either be enameled, covered with white birch bark or rubbed smooth with sandpaper and strained. A few brass-headed tacks around edge adds much to its appearance. IDA BOTTOMLEY.

11 Commercial street, Holyoke.

## BEWARE OF IT

A little nerve destroying fiend dwells in the teapot which is always on the stove. Its contents may for a while give fictitious strength, but they steadily wear out the nerves and sap the vitality. A good, freshly brewed cup of tea is a luxury and a gentle stimulant, nor is moderate tea drinking at the proper time to be condemned, but the pot that stands upon the stove continually, the seething water it contains extracting all the hurtful quality of the fragrant leaves, brews a poison that plays havoc with a woman's nerves. MRS. S. E. BIGBY.

29 Furness street, Liverpool, England.

## Paste for Whitewashed Walls

Paper on whitewashed walls will stick better if paste is made with milk instead of water.

JOSEPHINE S. BROOKS.

4 Traders' lane, Nantucket.

## A LIGHT FOR THE BARN

To give light to one or two places, the light should be suspended in a window, or else in about the centre of the barn, where a much better light will be given than where the lantern is carried from place to place as one needs a light. The very best kind of a lantern should be used so as to withstand the wind and draughts.

MRS. F. B. FLINN.

64 Lafayette street, St. Johnsbury, Vt.

## HOW TO REMOVE MILDEW

Rub lard on the stained parts and spread in the sun, being careful to bring in nights so no dew or rain shall fall on them; leave out every day for a week, then wash in usual manner. This process cannot injure the finest goods. Acids are very apt to remove mildew and also the goods as many have found to their sorrow.

MRS. E. G. THOMPSON.

1 Congress street, Fitchburg.

## Raisins for Cake or Puddings

Dredge well with flour and add as last ingredient to batter and they will not sink to the bottom.

MRS. HENRY E. FISKE.

Dublin, N. H.

## KITCHEN HELPS

Mix stove blacking with kerosene instead of water and your stove will be a jet black and a brilliant polish can be made by rubbing with newspaper in place of a rag. Mix kerosene with hot water to wash painted woodwork or walls. It is an excellent dirt remover. If you have a corn on your toe rub with kerosene each night before retiring. The corn will quickly disappear.

MRS. ANNIE F. WENHAM.

48 Norway street, Boston.

## ANSWER TO QUERY

Mrs. A. Fitzgerald saw your query in Boston Post. Will send a recipe which I believe makes the best "stain remover" extract. Take four pounds of bicarbonate of soda (common baking soda) and put in an iron kettle, pour over it one gallon of boiling water, boil 20 minutes, then add slowly one pound chloride lime; let boil a few minutes longer and it will turn a beautiful pink color. Settle, strain and bottle for use; keep tightly corked. It will remove mildew instantly, all kinds of fruit stains, tea, coffee, cocoa, grass, in fact, nearly all kinds of stains. Rinse thoroughly, or boil is better.

MRS. FITZGERALD.

Box 345, Norway, Me.

## A Few Cranberry Recipes

Make and bake a rich pie crust large enough to hold 1 1/2 pints of cranberry jelly. Then whip to a good, stiff froth the whites of 3 eggs, 1 teaspoon of granulated sugar, 1-2 teaspoon lemon extract and spread it carefully over the cranberries. This is fine.

Cranberry tarts—Make a rich puff paste, then turn your muffin pan upside down, cover with the paste and bake in a good, hot oven. When done set to cool and fill each pastry cup with cranberry jelly. Whip 1 cup cream, 1 teaspoon lemon extract, 1 teaspoon sugar, good and stiff and drop 1 large tablespoon on top of each tart. Very nice.

Banana and cranberry jelly—Cover two quarts of cranberries with just enough water to keep them from burning. Boil 15 minutes, strain, add 2 cups of sugar, boil 20 minutes more, then add 1 envelope of one minute gelatine. Pour half of it into a border mold, and as soon as it is set slice 1 nice, sound banana and lay it all around on the berries, then pour the remainder of the jelly into the mold. As soon as this is firm slice another sound banana very thin; lay it on top all around the mold and set on ice to get good and cold. When ready to use, unmold, fill centre with sweetened whipped cream flavored with lemon extract. Delicious.

## DELICIOUS SWEET POTATOES.

Mrs. Lewis Stein,

Kutztown, Pa.

ARE and split eight or ten nice sweet potatoes, put in a porcelain lined kettle with one cup of water; bring to a boiling point, add a big lump of butter and some sugar and boil until soft.

## PACKING A TRUNK EASILY

Placing all articles to be packed on chairs or other convenient places, neatly folded and classified, such as all shoes, all underwear, outer clothing, etc. Then, sitting on a high hassock beside the trunk one can do her work with neatness and despatch without the usual backache.

MRS. L. W. JOHNSON.

1927 Beacon street, Brookline.

## TO REMOVE RUST

Take a half of a lemon and shake a pinch of salt on it. Let the juice drop on the stain and put on line to dry. If it is a washing article put on the lemon every time it is washed. The rust will soon vanish. ALEXIA C. JAMISON.

4 St. Paul street, Cambridge.

## A GOOD SUGGESTION

Paste an envelope in back of cook book to slip written recipes in. Bangor, Me. MISS L. R. HOWARD.

## TO MAKE FRUIT "JELL"

If nearly any fruit is mixed with an equal quantity of sour apples, success is generally sure. Wash the apples and cut them up without peeling, then stew all together and strain as usual. The apple flavor will blend with the other fruit so that the taste will not be impaired. After draining, the pulp may be sifted and made into marmalade. Grape and apple, also barberry and apple, sifted in this way and cooked slowly until it will set like jelly gives a good result and a satisfaction in finding a use for a hitherto waste product. LUCY LEE.

33 Lexington avenue, Cambridge.

## USE FOR UPPER SHOE LEATHER

The upper leather of shoes makes capital iron holders with a covering of serge or other dress material. The leather keeps all heat from hands.

ETHEL BYRON.

541 Wellington street, Montreal, P. Q.

## THE USES OF GLYCERINE

Good cooks know the value of a few drops of glycerine added to flour in cake making in the proportion of a teaspoonful to one pound of flour. This makes the cake light and feathery, while 3 teaspoonfuls with every pound of fruit in making preserves prevents the fermentation of the sugar, owing to insufficient boiling, and obviates all risk of the latter crystallizing. It is also useful to keep steam or frost from settling on windows. Wipe inside the window with a cloth moistened with pure glycerine, leaving only a trace of the glycerine on the glass. MRS. M. GREENWOOD.

137 Manchester street, Manchester, N. H.

## Apple Pudding With Sauce

Prepare apples as you would for pies. Fill a baking dish and cover dish until all are baked soft. Then beat with egg beater for two or three minutes. Beat the whites of 2 eggs to a stiff froth and then both together with egg beater until light and fluffy.

Sauce—Place 1 pint of milk with pinch of salt in double boiler to get hot, beat up yolks with 5 tablespoons sugar and 1 teaspoon of cornstarch which has been moistened with a little cold milk, turn into milk and cook eight minutes or until thick as cream. Flavor with vanilla and serve cold.

MRS. ANDREW E. MORAN.

231 River street, West Newton.

## Tapioca Pudding for Three

Three tablespoons tapioca cooked in 1 pint of milk, a pinch of salt; cook until transparent. The yolk of 1 egg beaten with 3 tablespoons of granulated sugar. When the tapioca is cooked put in the yolk beaten with the sugar, let cook a minute or two, then put the tapioca into three sauce dishes, equal amount in each dish, take the white of the egg and beat stiff with 3 tablespoons of granulated sugar, put into hot oven and brown, sprinkle with shredded cocoanut and then sprinkle again quite thickly with granulated sugar, put into hot oven and brown. MRS. V. A. BARTLETT.

Box 377, Suncook, N. H.

## Popped Corn Pudding

Scald 3 cupfuls of milk and pour over 2 cupfuls of popped corn which has been finely pounded and let stand one hour. Add 3 eggs slightly beaten, 1-2 cupful of brown sugar, 1 tablespoonful of butter and 3-4 teaspoonful of salt. Stir until well mixed and turn into a well buttered pudding dish. Bake in a slow oven 35 minutes, or until firm. Serve hot with thin cream or maple syrup.

MRS. JULIA BARANOFF



## MANLY USES

### Stairladder, Ironing Clothes Rack

As rents increase before smaller and the economy looms. Out in the town, where there is plenty of space, an inventive genius has designed a combination household article to help his fellow humans



GREAT SAVER OF SPACE.

Living in more congested areas. This article is a combination stepladder, ironing board and clothes rack. What would ordinarily be the back support of the stepladder is in this case an ironing board, and when the structure is used for ironing the ladder is leaned against a table and the short end of the supporting leg, which is pivoted near the top of the ladder, is inserted under the table edge, providing ample support for ordinary weight on the long end of the board. Near the top of the stepladder, too, is pivoted a clothes rack device which can be extended to provide a handy rack on which to hang the clothes as they are ironed. The whole thing folds up to take no more room than an ordinary stepladder.

### CRANBERRY SAUCE

Pick over and wash 1 quart of cranberries, put them in an enamelled saucepan with 1-2 pint of water and boil for 1-2 an hour, or until the cranberries are perfectly soft; add 1-2 pint of sifted sugar and serve cold.

### PUMPKIN PIE

Pare a small pumpkin and take out the seeds, stew it rather dry and strain it through a colander, add 2 quarts of milk, 3 eggs, 3 tablespoons of molasses, let the remainder of the sweetening (to taste) be of sugar, season it with 2 tablespoons of ground cinnamon, 1 of ginger and 2 teaspoons of salt.

### OLD-FASHIONED MINCE MEAT

Take a pound of beef, a pound of apples, 2 pounds of suet, 2 pounds of sugar, 2 pounds of currants, 1 pound of candied lemon or orange peel, 1-4 pound of citron and an ounce of fine spices. Mix all these together with 1-2 ounce of salt and the rinds of 6 lemons shredded finely. See that the ingredients are thoroughly incorporated and add brandy or wine, according to taste.

### BRAN POULTICE

Place the quantity of bran required, according to the size of the poultice, upon the top of the boiling water and, when the heat has penetrated the bran stir gently in. Pour off the water and apply the poultice as hot as can be borne.

MRS. GEORGE WRIGHT.  
138 Stafford street.

### WHEN MAKING STARCH

When making starch on wash day it gets lumpy try beating with an egg beater and it will come out smooth and nice. When paring apples, try rubbing the peelings over your hands before washing them, and they will leave no stains.

MRS. C. L. JONES.  
Brewer, Me.

### TO GET RID OF ANTS

Buy a small can of varnish and a small paint brush, and go all around the woodwork where ants are. The result is no more ants. One coat is plenty. Have tried it with success.

MRS. H. HARDY.  
46 Elm street, Methuen.

### CUTS BUTTER CUBES

#### Steel Wires Strung Across and Along the Framework

Many people wonder how hotels and restaurants get their butter cut into the neat little cubes that they serve on the tables. This is done by means of one of the instruments invented by a New York man and shown in the illustration. A metal framework has fine steel wires strung lengthwise and across it so as to form squares a little more than an inch in measurement. A movable bar running the length of the implement is adjustable so that the wires can be drawn out or removed when it is desired to replace



them with new ones when they become worn. When these wires are all strung the print of the butter is cut in two lengthwise by a long wire on the bottom, and then the cutter is pressed down on each half, dividing it into a lot of little cubes. The device will be found useful in the home as well as the hotel.

### GRAPE WINE

Answer to Mrs. J. S. Harris, Portland, Me.—To five pounds ripe grapes add one gallon of water. Let stand three days, stirring often. Strain through a sieve. To every gallon add 21-2 pounds of white sugar. Put in a jug and cork tightly for two weeks. Then bottle, putting two or three raisins in each bottle.

5 Myrtle street. MARY MACKAY.

### CANDIED CITRON

In answer to Mrs. E. Watson, Plymouth, Mass.—Boil without stirring, for 16 or 15 minutes, one pound granulated sugar and one-half cup hot water. Test it in cold water, and when brittle remove from fire and add to it one tablespoon of lemon juice and set the pan containing the candy in a bowl of hot water. With a long hat pin, immerse slices of citron and lay upon oiled paper (the lining of cracker boxes is useful for this). Slices of oranges, grapes, figs, almonds, walnuts or pears may be candied in this way. The fruit and nuts must be thoroughly dry before dipping into the candy.

MRS. H. B. CROSBY.  
25 Lexington street, East Boston.

### LIGHTNING CAKE.

Into a measuring cup put 1/2 cup melted butter, break in two eggs and fill cup with milk. add teaspoon vanilla or any flavor. Into sieve put 1 cup unsifted flour, 1 cup of sugar and 1 level teaspoon baking powder. Stir into other mixtures and bake. Do not think mixture is too thin for it is intended so, and do not add more than a level teaspoon of baking powder.

Little Druggist's Wife.

### FEATHER CAKE WITH APPLE FILLING.

Vermont Arbutus asks for a recipe for Washington pie. Here is a nice one. We also use it for cottage pudding and can vary it by adding spice, fruit, etc.: One tablespoon of cold butter, 1 cup of granulated sugar creamed together. Beat 1 egg very stiff and add to it. Stir well for a few minutes. Add 1 cup milk, a pinch of salt, sift 1 1/2 cups flour with 1 1/2 teaspoons baking powder, add to rest and beat well. Flavor as you like. Makes 2 layers.

Apple filling—One cup sugar, white of 1 egg, 1 sour apple grated. Beat white of egg stiff with 1/2 of sugar, the other half with apple. Don't let apple stand as it will grow dark. Very nice.

E. F. L.

### SNOW PUDDING WITH PRESERVED STRAWBERRIES.

For Mona—Make a snow pudding with the whites of 3 eggs, 1 qt of sweet milk, a little salt, 2 tablespoons of cornstarch. Cook until like thick custard and then pour into molds and stand in a cool place to harden. With the yolks of the eggs, 1 pint of milk, 1 1/2 tablespoons of cornstarch, 1/2 a cup of sugar (1/4 if you like things sweet), a pinch of salt and a few drops of vanilla, make a custard sauce. Put in a cold place. When ready to serve place each mold of pudding in an individual glass dish (punch cups are pretty), pour some of the custard over and last of all a large tablespoon of preserved strawberries. Juice and all should be poured over the top of both custard and pudding. Serve with a rich unfrosted cake or with graham wafers.

Peace.

### JELLY ROLL.

Beat one cup of granulated sugar with the yolks of 3 eggs until light, sift 1 cup of flour with 1 saltspoon of salt, 1 teaspoon of baking powder 3 times. Flavor with 1 teaspoon of vanilla, 1 teaspoon of lemon juice. Sift in the flour, then the stiff whites at the same time, using a perforated spoon. When well mixed stir in quickly the last thing, 1/4 cup of hot water. Bake in a moderately hot oven 12 minutes in a pan that measures about 12x16, and cover bottom of pan with strip of paper. To roll have a cloth ready, sprinkled with confectioner's sugar, turn out and with a sharp-pointed knife cut off the 4 edges, spread with any kind of filling, roll up tight, then roll up in the cloth. If properly baked this roll can't be equaled. It is light, spongy and a beautiful golden color.

Katrina.

### BEEF A LA MODE

### PASTE FOR SCRAP BOOKS

Cornstarch makes the best paste. Dissolve a small quantity in cold water and cook it thoroughly. Be careful not to get it too thick; should be thin enough to apply with a brush. It will not mould or stain the paper.

MRS. F. W. Mutch.

103 Washington street, Barre, Vt.

### SOILED CLOTHES BAG

### MOLDED CRANBERRY JELLY.

For Margaret—Molded cranberry jelly is made as follows: Cook 1 quart of cranberries and 1 cup of water 10 minutes. Add 2 cups of sugar and cook 10 minutes longer. Rub through a strainer into china mold. When cold turn out on plate.

Scotch Lassie.

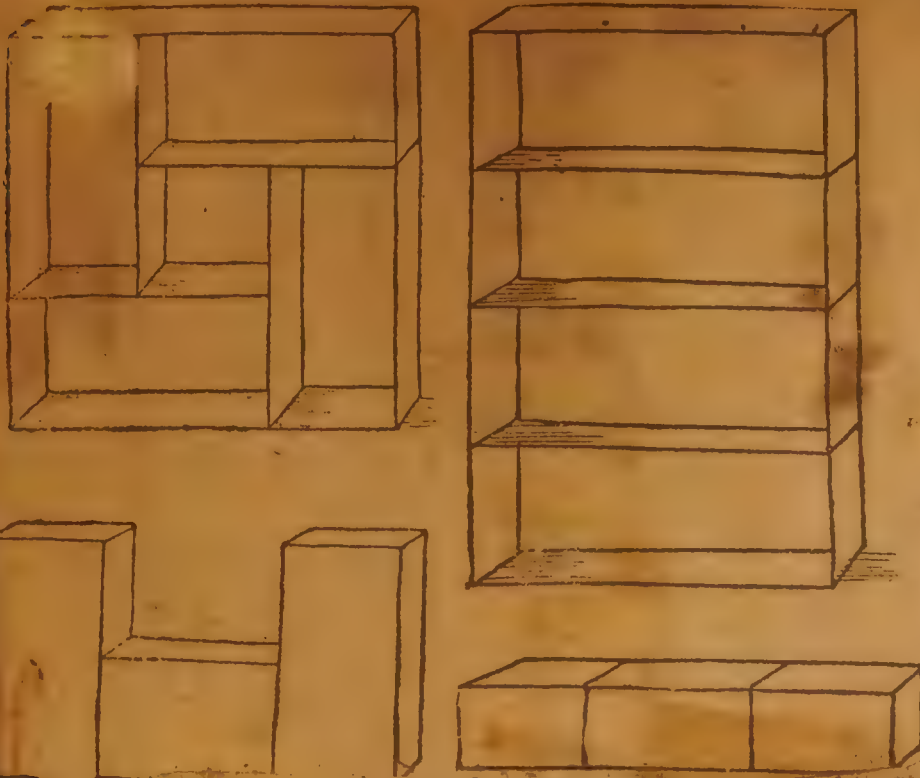
### APPLE SAUCE CAKE.

To Helen—Seeing your request for a cake recipe I will send you mine. 1 cup apple sauce, 1 teaspoon soda, 1 cup sugar, 1/2 teaspoon salt, 1 dessert spoon of lard, 1 teaspoon of cloves, 1 teaspoon of cassia and nutmeg, 1 1/2 cups of flour, 1 cup of raisins.

Emma.



# Utilizing Old Wooden Boxes



If you have a collection of empty boxes (the storeroom taking up room) and thing more, bring them out into the practical light of day and make them into receptacles of any size and for varying purposes. It is astonishing how many opportunities for attractive cabinets or holders are knocking at your door. Tea boxes, packing boxes, even pasteboard forms are available and come bravely to the rescue of the hesitating housekeeper who would utilize them.

From four long boxes a case for boots and shoes is easily made. Place them with the long surfaces together and nail one above the other, as shown in the sketch. Now tack over the outer surfaces thin cardboard, so that the line of junction will be concealed, and paste a covering of cretonne or chintz.

The three lower compartments will hold your shoes in neat lines, while polish, brushes or other accessories for the repair of boots can be kept on the top shelf. The whole can be conveniently pushed into a closet.

Arranged on the swastika plan is the square cabinet that gives five compartments from four boxes. All must be the same size, and best results are obtained when the length is twice the width. Follow the lines of the drawing. Nail each box to the adjacent ones, and stain the whole to harmonize with the furniture of the room. It may be used as a porch cabinet, a kitchen box, a convenient receptacle for tools or for toys. If you be versed in the art of wood joinery, you will add doors to each part and make this doubly valuable.

From three boxes a window seat can be improvised that is movable and in this matter is more desirable than the stationary kind. Place two stout boxes on their smaller ends, and a third (which may be as long as your window permits) you will place between and nail at the sides to the end ones. If a lid be attached to the central one, so much the better. Arrange so that this can be the convenient receptacle for odds and ends that endears a window seat to the heart of any practical woman.

Cover the whole with denim. If you wish, you can stencil a design upon the sides of this movable seat. Allow for short curtains at each side of the window. A pillow of the same material and similarly decorated will give a delightful finish to your home-made bench.

From tiny wooden boxes a long case for the bureau is easily made. With steel nails attach them in a long row. Cover with tapestry and gold galloon. Paste silk or soft leather on the inner surface before you tack on the galloon, and no prettier homemade article could be wished for.

Sandpaper is excellent to rub down all rough edges or surfaces; a wax finish is good if you do not care for a varnished surface; and any wood can be hidden beneath crash, cretonne, burlap or denim.

To your rescue, then, come the boxes that have too long been useless. It is your business, O practical one, to avail yourself of the chances that are pointed out to you.

## Pickle for Ham

Four gallons of water, 6 pounds salt (rock), 2 pounds sugar (brown), 21-2 ounces saltpetre. Boil and skim. Put ham in, when perfectly cold. This is sufficient for 60 pounds of meat. Use your judgment according to ham. This never fails to cure meat so it is very sweet.

ADA M. DYER.

North Baldwin, Me.

## Ragout

Parboil 2 or more sweetbreads, plunge into cold water and trim the sweetbreads, removing the skin and gristly membrane, then chop very fine, and add 3 or more finely chopped sardines, a pinch of paprika, a little wine or brandy, salt to taste, mix thoroughly, put into large oyster shells and spread with crumbs and bake 15 minutes. Very nice.

EMMA CUNNETT

## Creamed Cabbage

Take a small head of cabbage and wash it well, put in a pot whole and boil for about an hour, then take from the water and when cool remove the outer leaves and chop the rest fine. Put in a sauce pan with a large lump of butter, some salt and pepper; thicken with about a tablespoonful of flour, then add a cupful of sweet cream. Mix thoroughly and cook for about three-quarters of an hour. Heap on a hot dish and serve. This is particularly wholesome and nice.

MRS. M. McDOWALL.  
R. F. D. No. 2, Box 112A, Woodford, Me.

## Pie

### Mock Venison Pie

Original, cheap and makes a nice hot dinner for six people. One pound ham-burg steak, 1 1/2-cent package oysterettes (rolled fine), 2 onions, salt, pepper, small piece butter and 1 quart cold water. Put all in a large-size pudding dish, cover with a crust as for chicken pie. Bake 1 1/2 hours.

MRS. FRANK L. TAYLOR.  
Hudson, Mass.

## CEMENT FOR KNIFE HANDLES

Cement for Knife Handles—Set handle on end, and partly fill cavity with powdered resin, chopped hair or tow, chalk, whiting or quicklime; heat the spike of the knife and force it into its place. Equal parts of sulphur, resin, and brick-dust also make an excellent cement.

## TO TAKE CASTOR OIL

Castor oil will not be objectionable to children if put in a bottle with an equal quantity of pure glycerine, heated and shaken well. Each drop of oil will be coated with glycerine and rendered almost tasteless.

MRS. MANTIE SKILLINGS.  
Ripley, Maine.

## COUGH REMEDY

One tablespoonful of molasses, one tablespoonful of pure olive oil, one teaspoonful of paragoric.

Doses—teaspoonful every three hours until gone. If cough is not a great deal better mix the same formula again and repeat.

MRS. L. L. PREBLE.  
6 Worcester St., Belmont.

## VEGETABLE SOUP

One cabbage, 1 turnip, 2 onions, 2 carrots, 2 potatoes, a little parsley, pepper, salt, 2 quarts of water the cornbeef was boiled in, a slice of bread; fry one of the onions sliced in a little oil at the bottom of the kettle or large saucepan; when it is brown add the water, the bread toasted, the vegetables cut up in small pieces and seasoning; boil three or four hours, then mash the soup through a colander or in the saucepan with a wooden spoon and boil another ten minutes; if too thick add more water and boil for 10 minutes; if it is thin boil fast with the lid off the pan until thick enough; sufficient for six.

## WHEN BOILING CLOTHES

Add 2 tablespoonfuls of pure cider vinegar to the water when boiling clothes. This is a splendid bleacher, and there is no risk of ruining them.

MRS. A. F. WENHAM.

48 Norway Street, Boston.

## TO REMOVE FRESH INK STAINS

Put to soak immediately in milk, either sweet or sour, and allow to remain some time and the milk will draw out the ink.

MRS. HENRY E. FISKE.  
Dublin, N. H.

Paul Ingraham Dr. 10 Coffee St. 2/3 at 11:30



## 209 Oyster and Cabbage Salad

Drain the liquor from a quart of fresh oysters. Put them in hot vinegar enough to cover them, placed over the fire; let them remain until plump, but not cooked. Then drop them immediately in cold water, drain off and mix with them two pickled cucumbers cut fine, also a quart of cabbage cut in small pieces, some seasoning of salt and pepper; mix all well together, tossing up with a silver fork. Pour over the whole a mayonnaise dressing and serve in nest of small cabbage leaves, garnish with hard-boiled eggs cut in slices, and brown leaves, round the dish.

### Nut Bread

Scald two cups of milk, add one teaspoon of salt, one-fourth cup molasses, and when lukewarm add one yeast-cake dissolved in one-fourth cup of lukewarm water. Then add two cups of white flour, three cups of entire wheat flour, one cup of walnut meats chopped finely, and enough more entire wheat flour to make it stiff enough to knead. Proceed as for bread. Knead until light and let rise until doubled in bulk; will require about three hours, then shape into loaves, let rise not quite double in bulk; will require about one hour. Bake about three-quarters of an hour in a moderate oven.

### Doughnuts

Into a pound of flour rub a piece of butter the size of an egg. Add a little pounded allspice and two tablespoons of sugar; mix a tablespoon of yeast with four eggs and a little lukewarm milk. Work all well together and put the mixture in a warm place to rise. Then roll it out about half an inch thick, cut into pretty shapes and fry in boiling oil or lard until the nuts are golden brown. Drain on a moistened sieve, strew sifted sugar over the nuts and keep them in a dry place. Time to fry, five to 10 minutes.

### Cider Cake

One cup of butter, 2 cups of sugar, 3 eggs beaten separately, 3-4 cup of cider, 4 cups flour, 1 teaspoon of soda, scant, 1 teaspoon of allspice. Mix soda and spice with flour, then mix in order given and bake in two shallow pans.

### Hallowe'en Cake

Two cups of sugar, 1 of butter, 5 eggs, 1 1-2 cups of cider, with 1 teaspoon of soda dissolved in it; spices or nutmeg to taste; 4 1-2 cups of flour, 2 cups of fruit. Bake quickly.

### Salted Chestnuts

Cut a little piece of the outer shell off each chestnut—this is to prevent them from bursting when hot. Boil them for about 10 minutes; do not allow them to boil, but put them in a tin in the oven or into a Dutch oven before the fire and let them remain until quite soft. Fold in a napkin and serve quite hot. Salt should be eaten with them. Time to bake, about 10 minutes. Sufficient, 1 pint for four or five persons.

### Chestnut Salad

Mix together 2 cupfuls each of tart apples cut into half-inch dice, celery cut into small pieces and boiled chestnuts cut into half-inch pieces. Put in a double boiler, 2 tablespoons of butter, 9 tablespoons of vinegar, half teaspoon of sugar, 1 1-8 teaspoons of mustard and 1

## For the Economical

Most of us who have none too full pocketbooks look with dread upon the making of new clothes with each fresh season. Here are a few ways of reducing the necessary cost:

By cutting out the neck of a worn lingerie shirtwaist in round, square or V-shape, you have a fine corset cover. Cut off the sleeves of the waist for a peplum, and trim the cut edges with beading for wash-ribbon, and a valenciennes edge.

If the waist closes in the back, place a strip of insertion to conceal this, and make a new closing in front by sewing on a facing cut from the skirt section of the shirtwaist. This last should be cut off at the waist line before the peplum is added.

To trim an inexpensive house dress, cut out fancy pattern outlines of solid colored chambray and apply these patterns as edges and bandings on checked, plaid or striped gingham. Patterns for these trimmings, cut from paper, should be basted by hand to the dress and then machine stitched.

Sometimes you will pick up remnants of lace and embroidery, cut in odd sizes. To piece these, cover with knots and loops of soutache or coronation braid to hide the joined part.

Surely one of these three hints will help to solve your problem.

teaspoon of salt, 1-4 teaspoon of pepper, yolks of 4 eggs. Beat all this well together and stir until thickened. After it has cooled and just before serving, add the dressing and a cup of whipped cream to the salad mixture.

### Doughnuts

Two eggs, 1 cup of sugar, 1 cup of sour milk, half a teaspoon of soda, 4 tablespoons of melted lard; add flour, making the dough rather soft. Fry them in hot lard and sprinkle pulverized sugar over them while still hot.

### Cream Cheese with Bar-le-Duc

#### Currants

Beat with a fork a domestic Neuf-châtel cheese until it is light and smooth; whip 3 tablespoons of cream to stiff froth. Mix the cheese and whipped cream together lightly and put the mixture on a dish in which it is to be served. Put in a cool place. Just before serving pour over it a glass of Bar-le-Duc red currants.

### Ginger Cookies

Two cups of molasses, 2 even teaspoons of ginger; let this boil, take it off, add a heaping teaspoon of soda; beat quickly, then add a cup of lard and butter, flour enough to handle. Roll thin and bake in a quick oven.

### Sand Tarts

Two cups of sugar, 1 of butter, 3 of flour, 2 eggs, leaving out the white of one; roll out thin and cut in square cakes with a knife; spread the white of egg on top, sprinkle with cinnamon and sugar, and press a blanched almond or raisin in the centre.

### Ham Sandwiches

Make a dressing of 1-2 cup of butter, one tablespoon of mixed mustard, one of salad oil, a little red or white pepper, a pinch of salt and the yolk of an egg. Rub the butter to a cream, add the other ingredients and mix thoroughly, then stir in as much chopped ham as will make it consistent and spread between thin slices of bread. Omit oil and substitute melted butter if preferred.

### Chicken Sandwiches

Mince up fine any old boiled or roasted chicken, put it into a saucepan with gravy, water or cream enough to soften it, add a good piece of butter, a pinch of pepper, work it very smooth while it is heating until it looks almost like paste. Then spread it on a plate to cool. Spread it between slices of buttered bread.

### Egg Sandwiches

Hard boil some very fresh eggs, when cold cut them into moderately thin slices and lay them between some bread and butter, cut as thin as possible. Season them with pepper and salt and nutmeg.

### Sandwiches

Any bits of fruit, crisp pieces of celery, cold meats of all kinds, may be chopped, properly seasoned and used for making fruit, vegetable or meat sandwiches.

### Nut Cake

One cup of sugar, 1-2 cup of butter, beat to a cream, 1-2 cup of milk, two eggs, coffee cup of chopped almonds, English walnuts, hazel nuts or hickory,

## HOW TO MAKE A POULTICE

The common practice in making a poultice of mixing the flaxseed meal with hot water and applying it directly to the skin is quite wrong, because if one does not wish to burn the patient one must wait until a great portion of the heat is lost. The proper method is to take a flannel bag the size of the poultice required, fill this with the flaxseed meal as hot as it can possibly be made, and to put between this and the skin a second piece of flannel, so there shall be at least two thicknesses of flannel between the skin and the poultice itself. Above the poultice should be placed more flannel or a piece of cotton wool to prevent it from getting cold. By this method we are able to apply the flaxseed meal boiling hot without burning the patient, and the heat, gradually diffusing through the flannel, affords a grateful sense of relief which cannot be obtained by other means. There are few ways in which such marked relief is given to abdominal pain as by the application of a poultice in this manner.

SYLVIA GREY.

The Lowell, Lexington Ave., Cambridge.

## Ripe Cucumber Sweet Pickle

Take firm, ripe cucumbers, pare, take out the seeds, and let them be in a cool place 48 hours in weak salt and water, with a little alum in it. Prepare a syrup of one gallon of cider vinegar, five pounds of maple or brown sugar, one heaping tablespoonful each of ground cinnamon, cloves and allspice, one heaping teaspoonful each of ginger and pepper; put spices in a bag, boil all together and skim; drain cucumbers and put into syrup; boil till soft and transparent; skim the pieces out carefully, put in more cucumbers and treat the same way; when through pour on the syrup, laying the spices on top and keep in a cool place.

MRS. P. W. MUTCIL.

103 Washington street, Barre, Vt.

### Dill Pickles

Use cucumbers from 3 to 4 or 5 inches long, if not too thick. Wash all dirt and grit off. Place a layer of grape leaves in a keg or barrel; place a layer of cucumbers over these, and add 2 or 3 apples, cut in quarters, without paring; a few bunches of green grapes, 2 or 3 onions sliced, 2 handfuls of mixed whole spices, and last, but not least, add the dill. This is an herb which grows like a weed, and the tops or seed bunches are used. Drop on each layer 2 or 3 handfuls of these tops, or seeds, using more or less according to the flavor of dill desired. Continue to fill the barrel or keg with layer on layer of the above ingredients. When filled put a layer of grape leaves on top. Dissolve 11-2 pounds of coarse salt in about 8 gallons of water and pour the brine thus made over the pickles until all are covered. Put a board over the barrel and let the pickles remain in a cellar for 10 days or two weeks, when they are ready for use or for sale. These pickles are like kraut—they become sour without the addition of any vinegar, and are also slightly salt. A small sack of dill in a jar of kraut gives a nice flavor for those who like the dill.

NELLIE E. ZACKULAR.

14 Baker road, Everett.

## Delicious Bread Crumb Pudding

Take one cup of very fine bread crumbs and a half cup of sugar, put them into a pint scalded milk, add two tablespoons of butter and one teaspoon lemon. Beat the yolks of two eggs and stir the mixture into them. Bake in a buttered dish about 30 minutes or until thick and brown, cool and spread a meringue of the beaten whites of eggs and half cup sugar and one quarter teaspoon lemon. Brown in the oven and serve hot or cold.

MRS. B. E. CORLISS.

Island Pond, Vt.

### Tapioca Pudding

Two-thirds cup of pearl tapioca washed in three waters. Put in a bowl, cover with water and let stand over night. Put into a double boiler, grate the rind of an orange into it and add one pint of milk. Let cook 20 minutes after the water begins to boil. Take a pudding dish, into which squeeze the juice of the orange, add a scant cup of sugar, one quarter teaspoon of salt and the yolk of one or two eggs. Stir, then add contents of the boiler, stirring it well in. Beat the whites of eggs and add two teaspoons of sugar; heap onto the pudding and set in the oven to brown.

MRS. GEORGE E. LAWSON.

Peniac, York Co., N. B.

### Chocolate Pudding

One quart scalded milk, one cup sugar, two heaping tablespoons cocoa, three heaping tablespoons cornstarch, pinch salt, teaspoon vanilla. Mix dry ingredients together; pour scalded milk on mixture and cook like custard; put vanilla in last. Serve with cream.

MRS. JOHN SULLIVAN.

61 Mountain street, Willimantic, Ct.

### How to Cook a Steak

Set a perfectly clean fry-pan over a hot fire. Cover it up. Then pound the steak and when the pan is very hot lay the steak in and cover quickly. As soon as it has crisped a little turn it quickly. Turn again as at first and continue to do so every two minutes until you have turned six or eight times. Then remove the steak to a hot buttered dish ready for it and add a little pepper and salt and cover tight. To make the gravy put a bit of butter in the pan. When hot rub in a pinch of flour and add a small cupful of boiling water. Let it boil a few minutes. Then turn it into a gravy boat, not over the steak. Serve the steak at once.

MRS. D. C. MILLER.



### Peach Conserve

Five and one-half pounds of peaches weighed with pits, 5 pounds of sugar, 1 pound of raisins, 2 oranges, 2 cups of English walnuts. Chop the nuts and raisins, grind the oranges, peel and remove pits from peaches and cook all together until thick, stirring often to prevent burning.

BLANCHE A. BRUCE.

Milford, N. H.

### Baked Beans

Soak 1 quart of beans over night in water to cover. In the morning cover with water to which 1-2 teaspoon of soda has been added. Boil slowly until the skins begin to burst and strain off the water. Place in a bean crock and cover the beans with liquid composed of 2 cups of hot water, 1-4 cup of molasses, 1-2 teaspoon of mustard and 1-2 teaspoon of salt, adding more hot water if necessary. Half bury 1-2 pound of salt pork in the top of the beans and bake for 8 or 9 hours.

MRS. GEORGE WRIGHT.

138 Stafford street, Worcester.

### Baked Peaches

Peaches peeled and baked like apples are a fine relish with roast meats and fowl. Serve whole and stick a couple of cloves in the top of each. Place in a baking dish and put a dot of butter on the top of each.

MRS. F. E. ROGERS.

11 Heard street, Chelsea.

### Chocolate Filling and Frosting

One cup of powdered sugar, 1 large square of chocolate, 1 egg and butter size of a small egg. Put this all together in a small saucepan and cook over top of teakettle. Stir until smooth, add 1 teaspoon of vanilla. Put between and on top of layer cake.

CATHARINE F. KEANE.

Hingham.

### Celery Relish

Take pieces of celery which do not look good to serve on the table, chop fine, add a little salt, pepper, sugar and vinegar, enough to moisten nicely. This is nice with cold meats or fish.

MRS. F. W. MONROE.

117 Wendell street, Providence, R. I.

### Dream Sandwiches

Butter two thin slices of bread, remove the crust, put a tablespoon of grated cheese between the bread, fry in butter until brown, place in a covered dish, serve very hot, this makes a very nice dish for lunch.

MRS. F. W. MONROE.

117 Wendell street, Providence, R. I.

### Luncheon Rolls

These can be easily made and baked in three hours if the dough is kept at an evenly warm temperature. To half a cup of scalded milk add two tablespoons of sugar and one-fourth teaspoonful of salt. When lukewarm add half a yeast cake dissolved in two tablespoons of lukewarm water and three-fourths cup of flour. Cover this batter and allow it to rise, then add two tablespoons of butter, melted, one well-beaten egg, the grated rind of a lemon, and enough flour to knead. Let it rise again, roll to one-half inch thickness, shape with small biscuit cutter, place in a buttered pan closely together, set again to rise in a warm place and bake.

EMILY HALL.

Brewster, Me.

### BROWN BREAD WITH RAISINS

Mix and sift 1 cup each of rye and Indian meal and 1 cup white flour with 2 1-2 teaspoons soda and 1 of salt. Add 1-2 cup of molasses and 2 cups of thick sour milk, or 13-4 cups of sweet milk, then add to the mixture, 1-2 cup of cut raisins. Turn into a buttered mould and steam three hours, then uncover and place in oven about 10 minutes.

### COFFEE ROLLS

Into 1 quart of bread dough work 1 rounded tablespoon of butter, 1-2 cup of sugar and some clean sliced currants, sifting some flour and sugar over them before working in. Make into small rolls, dip them in melted butter, place in tins, let them rise a short time and bake quickly.

### Waffles

One yeast cake, one and one-half cups milk, three tablespoons butter melted, three eggs, one tablespoon sugar, one teaspoon salt, one and three-fourths cups flour. Place flour in bowl, put in sugar and salt, dissolve yeast in milk and mix all thoroughly, then add eggs one at a time and beat thoroughly, add butter and set to rise for about one hour, when light fry on a hot, well greased waffle iron. Serve with maple syrup. These are very nice.

MRS. B. E. CORLISS.

Island Pond, Vt.

### Honey Rolls

If the family like fine fancy bread, try the honey rolls, made after the following recipe: Dissolve a yeast cake in a cup of warm scalded milk, add a quarter pound of butter, a tablespoon of sugar and a half teaspoon of salt, and let them dissolve in the warm milk. Stir in a well-beaten egg, add three cups flour. The milk must not be too warm when the yeast cake is dissolved in it. Let the batter rise. Knead and roll out into thickness of about half an inch, spread with a mixture made of one-half pound walnut meats chopped fine, one-quarter pound of raisins chopped fine, and a cup of honey. Form into rolls, let them rise and bake in a moderate oven.

MRS. S. ABBIE LEWIS.

908 Union street, Manchester, N. H.

### Onion Scallop

Cover bottom of baking dish with layer of cracker crumbs and then a layer of cold boiled potatoes; then a layer of sliced onions which have been boiled until slightly softened; cover with bits of butter and repeat till dish is nearly full, covering top with cracker crumbs and butter. Moisten with plenty of milk; bake one hour; serve hot. A five-cent loaf pan will hold enough for four persons.

MRS. M. DWYER.

12 Brooklawn terrace, East Lynn.

## Cake

### Goldie Cake

One and one-half cups of molasses, 1 cup of sugar, 2-3 cup of butter and lard mixed, and a little salt, 1 cup of milk and 2 teaspoonfuls of soda, 2 teaspoonfuls of cream or tartar, 1 pound of raisins, 1-2 pound of currants, 4 eggs, beaten yolks and whites separately, and add whites the last thing; 1 teaspoonful of all kinds of spices. Mix the fruit in a little flour and add enough more flour to make a stiff batter. Bake in a moderate oven for one hour. This makes 3 or 4 loaves.

MRS. GEORGE A. LAWSON.

Penlac, York county, N. B.

### Original Sand Cake

One-quarter cup butter, 1 cup sugar, 2 eggs, 11-2 cups flour, 2 level teaspoon baking powder, pinch salt, 3 teaspoons cinnamon, little vanilla extract. Beat butter and sugar to cream, then add the eggs. Put flour, baking powder and salt, cinnamon in flour sifter and beat in with eggs, butter and sugar. I always guess at the quantity of the milk. I call this my sand cake, because it looks so much like sand.

MRS. GEORGE A. LANNON.

51 West street, Lawrence, Mass.

### TRIFLES

Work 1 egg and a tablespoon of sugar to as much flour as will make a stiff paste, roll it as thin as a dollar piece and cut it into small round or square cakes, drop two or three at a time in boiling lard, when they rise to the surface and turn over they are done; take them out with a skimmer and lay them on an inverted sieve to drain. For dessert put a spoon of jelly on each.

### CORNMEAL GRIDDLE CAKES

Scald 2 cups of sifted meal, mix with a cup of wheat flour and a teaspoon of salt, add 3 well-beaten eggs, thin the whole with sour milk enough to make the right consistency. Beat the whole until very light and add a teaspoon of baking soda dissolved in a little water. If you use sweet milk, use 2 large teaspoons of baking powder instead of soda.

### HOW SHE MAKES PICCALILLI

Dear Sisters—This being the season for piccalilli, I would like to have some one try my recipe as I and other sisters think it's great. Here it is:

Ingredients—One-half bushel green tomatoes, 2 quarts onions, 1 head cauliflower, 1 bunch celery, 1 quart green peppers, 4 quarts vinegar, 2 pounds brown sugar, 4 teaspoons ground cloves, 4 teaspoons ground cinnamon, 4 teaspoons ground allspice, 3 teaspoons white pepper, 4 teaspoons ground mustard, 1 cup white mustard seed, 1 1-2 cups salt.

Preparation—Wash tomatoes and grind about the size of beans in meat chopper; add salt and allow to stand in pan or crock over night. Boil vinegar with sugar and spices mixed in until it comes to a boil; strain off salt water from ground tomatoes through a fine strainer and then grind all vegetables as per above, in chopper; mix the vegetables with tomatoes and put it into the vinegar and allow to boil 3 to 4 hours. If this recipe is followed about 12 quarts of piccalilli can be made. I hope the sisters will let me know how they succeed.

### USES FOR AMMONIA

Put a tablespoonful of ammonia in a quart of water, wash your brushes and combs in this and all grease and dirt will disappear; rinse, shake and dry in the sun, or by the fire. Keep silver ornaments and mounts bright by rubbing with a wooden cloth saturated with ammonia. Equal parts of ammonia and turpentine will remove paint from clothing, even if it be dry and hard. Saturate the spot as often as necessary and wash out with soapsuds. One teaspoonful of ammonia in a teacupful of water will clean gold or silver jewelry. A few drops of clear ammonia poured on the under side of diamonds will clean them immediately, making them very brilliant. A few drops in a cupful of warm water, applied carefully, will remove spots from paintings and chromos. Ammonia inhaled will often relieve a severe headache.

### Cream Puffs

One cup boiling water poured on 1-2 cup butter, put in saucepan on stove, and when boiling add 1 cup of flour, beating all the time; let boil five minutes; when cool add 3 eggs well beaten; drop on buttered pans and bake 30 minutes.

Cream Filling—One-half cup of sugar, 3 great spoons of flour, 1 egg poured in to 1 pint of boiling milk; flavor. Make a small hole in the side of the puffs with a knife and fill with the cream. Makes 12.

### Coffee Custard Without Eggs

Make a strong cup of coffee, or that left from breakfast will do; strain through cheesecloth into a pint of milk; put milk into double boiler with 1-2 cup sugar, 3 tablespoons cornstarch dissolved in cold milk, pinch of salt and small piece of butter; cook 20 minutes. Remove from fire, flavor with vanilla and pour into molds; chill and serve with whipped cream. Delicious—just like coffee ice cream. Cocoa or chocolate can be used.

### Delicious Fried Tripe

Cut 1 pound pickled tripe in pieces for serving; wash well and dry thoroughly; dip in a beaten egg, then dust thickly with Indian or yellow meal and fry in good hot bacon drippings till crisp and browned; when all cooked sprinkle with salt, vinegar, pepper and a very light sprinkling of sugar over all; serve with hot mashed potatoes and sliced tomatoes and hot Johnny cakes.

MRS. MARY G. BUNNEY.

### REMEDY FOR EARACHE

A few drops of warm molasses dropped in ear is a good remedy for earache. Most everyone has it always on hand and it is easily warmed at any hour.

MRS. J. H. FINCH, JR.



# The Different Kinds of Crochet Stitches.

**Crocheting, like knitting stitches, often sound very much more involved than they really are. Here are a few of the more usual ones:**

**Chain stitch**—Make a series of loops, each one of which is drawn through the preceding one.

**Single crochet (S. C.)**—Insert the hook and draw the yarn through; pass the yarn around the hook and draw it through both the loops on the latter.

**Double crochet (D. C.)**—Pass the yarn around the hook, insert the latter, draw the yarn through, pass the yarn around the hook and draw the former through two loops and then again through two loops.

**Treble crochet**—Pass the yarn twice around the hook, insert the hook and draw the yarn through; pass the yarn around the hook, draw the yarn through two loops, again through two loops, and again through two loops.

**Long crochet**—Make a chain of the required length, wrap the yarn over the hook, insert the hook, draw the yarn through, wrap the yarn over the hook and draw it through one loop; then again through two, and then again through two. Picot or picot edge—Make a chain of

the required length, work one double crochet, three chain stitches, one single crochet in the second stitch of the chain. Work one chain stitch and make one double crochet in the fourth stitch of the chain. Repeat from across the row.

**Cross stitch**—Make a chain of the required length; work one double crochet in the third stitch of the chain; skip one stitch; make one double crochet in the next stitch. Then make one double crochet stitch back into the stitch that has been skipped, thus forming the cross.

**Afghan stitch**—Make a chain of the required length; pick up each stitch of the chain, throwing the yarn over the hook every time before picking up a stitch. Second row—Work back in tricot style, drawing through first one loop and then throwing through two loops at a time. Third row—Repeat the first row, but pick up the vertical thread instead of the chain. Repeat in alternate rows.

**Honeycomb stitch**—Make a chain of the required length. First row—Insert the needle in the third stitch of the chain, and draw a loop through; wrap the thread; insert the needle in the next chain, and draw a loop through. Then draw a loop through all three; chain one, take up the three loops; draw together and make a single crochet over it; chain

one; repeat from across the row. Second row—Chain three stitches at the beginning of the row; make the first loop in the single crochet over the shell of the preceding row, the second loop in the first double loop of the second shell, the third loop in the single crochet of the second shell, and proceed as before.

**Crazy stitch**—Make a chain of the required length. Work three double crochets in the third stitch from the hook, and make one single crochet in the third stitch from the double crochet, to fasten the shell in place. Make a chain of three stitches; then three double crochets in the same stitch with the single crochet, and fasten the shell with a single crochet as before, in the third stitch from the shell. Continue to the end of the chain. Turn the work; make a chain of three stitches; make three double crochets in the last single crochet made in the first row; fasten this shell by a single crochet in the loop formed by the chain of three in the preceding row. Repeat from across the row.

**Ripple stitch**—Make a chain of the required length. First row—Skip the first stitch, work one single crochet in each of the next two stitches, chain two stitches; work two double crochets together back into the single crochet last

made; skip two stitches; work one single crochet in each of the next two stitches; chain two stitches; work two double crochets together back into the single crochet as before, and continue across the row, being careful to end the row with a single crochet. Second row—Same as first.

**Popcorn stitch**—Make a chain of the required length. First row—Make one single crochet in the first stitch; take up the next stitch of the chain; keep one stitch on the needle and make three chain stitches, the fourth stitch being taken through both stitches, thus forming a popcorn. Make one single crochet, then a popcorn, and repeat across the row. Second row—Begin with the two single crochets; in the next stitch make a popcorn; make one single crochet, then a popcorn, and continue across the row, making one single crochet between each two popcorns throughout the entire work.

**Newport stitch**—Make a chain of the required length. First row—Work one single crochet in every stitch of the chain and break off the yarn at the end of this and every other row. Second row—Work one single crochet in every stitch, always taking the stitch from the back. Third row—Work one single crochet, then wrap the yarn twice over the

one; repeat from across the row. Second row—Chain three stitches at the beginning of the row; make the first loop in the single crochet over the shell of the preceding row, the second loop in the first double loop of the second shell, the third loop in the single crochet of the second shell, and proceed as before.

**Crazy stitch**—Make a chain of the required length. Work three double crochets in the third stitch from the hook, and make one single crochet in the third stitch from the double crochet, to fasten the shell in place. Make a chain of three stitches; then three double crochets in the same stitch with the single crochet, and fasten the shell with a single crochet as before, in the third stitch from the shell. Continue to the end of the chain. Turn the work; make a chain of three stitches; make three double crochets in the last single crochet made in the first row; fasten this shell by a single crochet in the loop formed by the chain of three in the preceding row. Repeat from across the row.

**Ripple stitch**—Make a chain of the required length. First row—Skip the first stitch, work one single crochet in each of the next two stitches, chain two stitches; work two double crochets together back into the single crochet last

## s and How They Are Made

needle in the top stitch of the first row of single crochet; then three single crochets, picking up the back stitch only; then the treble, and repeat to the end of the row. Fourth row—Work two single crochets, then the treble. This brings the treble back of the one in the preceding row. Then three single crochets (the one above the treble must be taken through the stitch, the other two take up the back stitch). Always have three stitches between the trebles; in each row the treble will be one stitch back of the treble in the preceding row.

**Bean stitch**—Make a chain of required length. Skip two chains, wrap the yarn over the hook, draw the yarn through and wrap again over the hook; draw through all the stitches on the hook at the same time. Continue to the end of the row.

**Star stitch**—Make a chain of the required length, insert the hook in the first stitch of the chain, draw a loop up through each of the first five stitches of the chain, closing the cluster with a slip stitch. Draw a loop up through the eye formed by the slip stitch; draw a loop up through the back part of this last right stitch. Star just made;

on the hook; draw the yarn through these and close as in the preceding stars. Repeat to the end of the chain and break off the yarn. Second row—Draw the yarn through the outer edge of the star just made; make a chain of three stitches, throw the yarn over the hook and bring a loop up through the last stitch of the chain just made. The yarn is thrown over the hook for the first stitch at the beginning of each row only. Take up three stitches, drawing up the last loop through the first stitch beyond the first eye; repeat to the end of the row; break off the yarn.

**Half-stitch rib or slipper stitch**—Make a chain of the required length. Draw a loop through a stitch of this chain, throw the yarn over the hook and draw through both loops on the hook at once. Second row—Same as the first row, only picking up the stitch from the back to form the rib.

**Shell stitch**—Make a chain of the required length. Turn and work four double crochets in the first stitch; skip two chain, and make one single crochet in the next stitch; skip two chain and make four double crochets in the next stitch. Repeat to the end of the chain. Second row—Make one single crochet in the

and four double crochets in the single crochet of the preceding row; repeat across the row.

**Fancy afghan stitch**—This is made with a double end crochet hook, and the yarn must be wound into balls, as two balls are used at one time. Make a chain of the required length; take up each stitch as in plain afghan stitch, retaining them on the needle. Turn the work, after fastening the other ball of yarn to the other end of the work, and take the stitches off the needle with the other hook. With the same hook take up the stitches again; then turn the work, taking them off with the other hook. Two rows like this form a ridge.

## Leather Belts

Red and black patent leather are still popular, but dark colors are gaining on them.

Black and gun metal calf belts, plain or with pipings or trimmings of other leathers, are much seen.

Green, navy blue, black, white, red and tan are the leading colors in leather belts.

Buckles are principally long, deep and squares, longer than the belt

## MAKING SOAP AT HOME

To "Pride of Work"—I would like to send you my soap recipe, for it always comes out just right, which is more than can be said of most soap recipes. Take exactly two quarts of grease and clarify it. Dissolve one can of potash in one quart of water, add one heaping tablespoon borax to this. Let cool until lukewarm. It will take about one hour. Melt the grease, have that lukewarm; then into the grease turn the potash, stirring all the while. When it begins to show signs of thickening I add one cup of ammonia and one of kerosene and stir until it is thick as ordinary cake batter. Then turn into a pan which I have ready, lined with stout wrapping paper. Let stand a few hours, when it can be cut into cakes. I stack mine in a wire dish drainer so the air can circulate through it freely for a few days. It makes about 16 bars of fine white soap. I have made all my laundry soap this way for the last two years and have never had a failure.

To "Tootsie"—If I were you I would use some other color than white for baby's stockings, as they would not need such hard scrubbing. I always used black and was very careful in washing them. I had very little trouble with their shrinking. I will tell you how I wash them. I make a good suds of warm water and ivory soap and wash them with my hands, never on a board. Rinse in warm water and hang over the stove in cold weather as nothing will shrink woolen as freezing does. I always pull the feet and legs into shape when I hang them up to dry. I should keep woolen stockings on baby until it is through teething, any way. If you can get cashmere with gray toe and heel small enough you will find they wear better than the others.

Dear Sisters—I have been much interested in the Sewing Circle ever since it started, especially in the letters on the cost of living. I have waited in vain for replies from "Happy Fanny" and "Duchess." I don't say they didn't save money, but they must have made some mistake in their figures. My husband says if anyone can save I can and I cannot feed my family of four on less than \$6 per week, but "Duchess" could feed and clothe her family for that if I remember right. I wish they would give us more particulars. C. N. H.

## Ginger Cookies

Place 1-2 cup sugar, 1-2 teaspoon salt, teaspoonful ginger, 1-2 cup shortening (lard or cottolene), in bowl and mix.

Then add 1 cup hot Port Rico molasses, 1 tablespoon vinegar, 1 tablespoon soda; stir thoroughly and add flour enough to make a stiff dough. Take small pieces of the dough and roll in hands well floured. Place some distance apart on tins and press each with the bottom of a small tin can. Bake in a quick oven. These will keep indefinitely.

ALICE L. POTTER.  
Southbridge, Mass.

## Fruit Cookies

One and two-thirds cups sugar, 1 cup butter, cream together and add 2 well beaten egg, 2 tablespoons sour cream, cups raisins, seeded, 1 teaspoon salt, nutmeg, a pinch of cinnamon, nutmeg and clove, 3 cups of flour, or enough so as to roll easily. Roll thin and bake in quick oven.



## Feather Cake Without Butter or Milk

Before beginning to make this cake be sure you have quite a quick oven as it takes but 25 minutes to bake cake, or a pie 15.

This recipe will make a good sized loaf and a cream pie: 3 eggs, 1 1-2 cups of sugar, 1-2 teaspoonful salt, 1-2 cup lukewarm water, 1 1-2 cups flour, 2 teaspoonfuls baking powder. Beat the yolks five minutes, then add sugar and salt, then water, and beat well (do not beat after flour has been added), then flour and baking powder and last fold in the stiffly beaten whites. Make a frosting for cake with 3 tablespoonfuls of milk, 1 cup of frosting sugar, tablespoonful of butter, vanilla, if you desire chocolate frosting add three tablespoonfuls of cocoa, beat to a cream and frost when cake is cool.

Cream for cream pie: 1 egg beaten well, 3-4 cup of powdered sugar, one dessert spoonful of flour, pinch of salt, 1 cup of milk. Put milk in double boiler and when hot add the other ingredients; stir until quite thick, when cold flavor with vanilla. Delicious.

MRS. MABEL P. STONE,  
33 Beckett street, Portland, Me.

## Layer Cake With Raisin Filling

Cake—Cream together 1 cup sugar and 1-3 cup butter; add egg and the yolk of another well beaten; pinch of salt; 1 cup of sweet milk in which dissolve 1-2 teaspoonful soda, 1 teaspoonful cream tartar sifted with 2 1-2 cups flour and added to the above mixture; bake in 2 round, shallow tins in quick oven.

Filling—Boil 1 cup of sugar with enough water to prevent it from burning, until it forms a ball when dropped in cold water; have ready the white of 1 egg beaten to a stiff froth and 1 cup of raisins seeded and chopped fine; add to the sugar when it is done; beat well and spread quickly. I use this as frosting as well as filling.

MRS. WILFRED RUSSELL,  
Box 52, Greenfield, N. H.

## Chocolate and White Layer Cake

Chocolate part—One-half cup each of butter and milk, 1 1-2 cups of sugar, 4 eggs, 2 level teaspoonfuls baking powder, 13-4 cups of flour, 4 squares of chocolate dissolved in 5 tablespoonfuls of water, 1 cup of nut meats and 1 cup of fruit.

White part—1 cup of sugar 1-2 cup butter, whites of 3 eggs, 2-3 cup of milk, 2 cups of pastry flour, 2 teaspoonfuls baking powder, flavor with lemon or vanilla, 1 cup of shredded cocoanut. Bake in sheet tins, frost with white frosting, decorate with halves of walnuts, stick cakes together with a little frosting.

MRS. HARRY NEATE,  
P. O. Box 49, Brookville, Mass.

## Chocolate Cake

One cup sugar, 1-2 cup butter, 1-2 cup milk, 2 eggs, 2 scant cups sifted flour, 1 even teaspoonful of soda. Cream butter and sugar, beat eggs up very light, add to the first, beat well, add milk gradually with soda dissolved in it; cut in the flour, add the chocolate mixture, beat well, bake in long shallow pan.

## Johnny Cake

Sift one quart of Indian meal into a pan; make a hole in the middle and pour in a pint of warm water, adding one teaspoonful of salt; with a spoon mix the meal and water gradually into a soft dough; stir it briskly for 15 minutes or so, till it becomes light and spongy, then spread the dough evenly on a straight, flat board (a piece of the head of a flour barrel will serve for this purpose) place nearly upright before an open fire and put an iron against the back to support it; bake it well; when done, cut it in squares, send it hot to table, split and buttered.

MARTHA A. McMAHON

## BROWN BREAD BREWIS

Break 1 pint of dry brown bread and 1-2 cup of stale white bread into men pieces. Put a tablespoon of butter in a large frying pan, and when it is melted, but not brown, add the bread and cover with 1 pint or more of milk. Let it simmer stirring occasionally to keep it from sticking, until the bread is soft and the milk absorbed. Salt to taste.

## STUFFED ROLLED ROAST

Wipe 2 pounds steak cut from the round, 3-4 inch in thickness. Spread with a stuffing prepared with 1 1-2 cups cracker crumbs, 1-4 cup of butter melted, 1-2 cup boiling water, salt, pepper and sage. Roll, fasten and bake 45 minutes.

## Fish

### Sweet-Sour Fish

Put in a fish kettle 2 cups of water, 1 large onion sliced, a whole carrot sliced, large piece of celery root sliced, a few whole cloves, whole allspice and whole peppers, a handful of seeded raisins, a handful of almonds and a small cup of vinegar. Let this come to a boil, then put in the fish, which has been well rinsed after laying in salted water for half an hour. When the fish is almost tender add 2 large tablespoons of very dark-brown sugar and a large tablespoon of flour dissolved in a cup of water. Cook 10 minutes longer, then take out fish and lay on a large platter, pouring gravy and all ingredients over it. Serve hot or cold, preferably cold, and garnish with parsley. MISS SARA GREENEBAUM.  
Hemenway Chambers, Boston.

### Codfish Relish

Take 1 pound boneless codfish, put to soak over night, in the morning add fresh water and set on back of the range to simmer, but do not allow to boil. Break up crackers and cover with warm milk, about 2 cups, drain codfish, break up fine with a fork, add to crackers and milk a piece of butter and a dash of pepper. Serve with baked potatoes. Assonet. MRS. S. K. ROSE.

### Stuffed Clams

A very nice dish for supper if a hearty meal is wished for.

Take 2 quarts clams in shell, wash carefully, then put on to steam. When opened good take off and cool. Take nearly one pound of crackers, roll fine and salt and pepper and put sage, piece of butter size of walnut and mix together with the clam water about the same as turkey dressing; now take out the clams and chop and mix into the dressing and be sure the shells are clear of sand, and put all the stuffing you can between 2 shells and put in pan in oven to bake till done, not too fry. Onion can be added if flavor is liked. A little water in pan while baking.

MRS. HELEN L. WOODS,  
19 Hathaway street, West Lynn.

### A Clam Dish

Cook some macaroni, put a layer in a dish, then a layer of raw clams and a dust of pepper and keep on until you use all you want. Cover the top with cracker crumbs and bits of butter and milk and bake. Very nice.

### BANANA FRITTERS

Sift together 1 1-3 cups of flour, 2 teaspoonfuls of baking powder, 1-4 teaspoon of salt. Beat 1 egg, add 2-3 cup milk; let stand one hour, then add 2 bananas sliced thin. Drop by spoonfuls into deep fat; fry and drain on brown paper.

### CURRENT JELLY SAUCE

Boil 3-4 cup sugar and 1-4 cup water together four minutes. Then pour onto 1-3 cup currant jelly which has been beaten until soft with a silver fork.

### BUNS

One pound of flour, 6 ounces good butter, 1-4 pound of sugar, 1 egg, nearly 1-4 pint of milk, 2 small teaspoons of baking powder, a few drops of essence of lemon. Warm the butter without oiling it; beat it with a wooden spoon; stir the flour in gradually with the sugar, and mix well together. Make the milk lukewarm, beat up with the yolk of the egg and essence of lemon, and stir these to the flour, etc. Add the baking powder, beat the dough well about 10 minutes. Divide into 24 pieces, put them into buttered tins or cups and bake in a brisk oven from 20 to 30 minutes. Makes 12 buns.

### CORN ROLLS

One pint of corn meal, 2 tablespoonfuls of sugar, 1 teaspoon salt, 1 pint of boiling milk; stir all together and let stand till cool. Add 3 eggs well beaten. Bake in gem pans.

### STUFFED HADDOCK BAKED

Wipe a four-pound haddock; stuff with onion dressing made by melting one-fourth cup butter, adding one small onion cut fine and one cup stale bread crumbs, season with salt, and sew together. Lay on strips of salt pork in a baking pan, season with salt and put three strips of salt pork on top of fish. Bake about one hour in a hot oven, basting often with the fat in the pan.

## Meat

### Chicken Cheese

One fowl well cooked; take the meat from bones and cut fine, season with salt and pepper, mix with 1 pint of liquor in which fowl was cooked. Press in tin dish when warm. Slice cold.

Orange. MRS. H. H. ADAMS.

### Scotch Roll

Remove tough skin from five pounds of the flank of beef, mix 3 tablespoonfuls of salt, 1 of sugar, 1-2 teaspoon pepper, 1-4 teaspoon clove and 1 teaspoon summer savory. Sprinkle this over the meat and then sprinkle with 1-2 cup vinegar. Roll up and tie with twine. Place on a cold shelf for a day, then put in a stew-pan with water to cover and simmer gently for three and one-half hours. Mix 4 heaping tablespoonfuls of flour with 1-2 cup cold water and stir into the gravy. Let simmer one-half hour longer.

MRS. S. A. PARKS,  
Woodstock, N. H.

### Steak and Kidney Pudding

Ingredients—One pound steak, 1-2 a beef kidney, 1 medium sized onion, salt and pepper (to taste), 3 cups flour, 11-2 cups suet, 1 heaping teaspoonful baking powder. How to make: Cut the meat in squares and dip each piece in flour, chop suet up fine, mix together with flour, baking powder and pinch of salt; now with cold water make a dough to roll out like pie crust. Grease a bowl and line it with some of the dough, then place in the steak, kidney, onion (chopped fine), salt, pepper, and half a cup of water, roll out more dough and cover top. Tie a pudding cloth around tight, and boil from 3 to 4 hours. Be sure and keep water boiling all the time, just half way up the bowl.

MRS. T. J. WHITE,  
91 Mill street, Springfield.

### CHOCOLATE BREAD PUDDING

Soak 1 cup of stale bread crumbs in 2 cups of milk scalded 20 minutes; add one-third cup of sugar, two well-beaten eggs, one-half teaspoon of vanilla, a few grains of salt and one square chocolate melted, and diluted with enough hot water to pour easily. Turn into buttered baking dish and bake about 45 minutes in a moderate oven. Serve with half a cup medium cream.

### GERMAN CAKE

One pound of flour, three-quarters of a pound of butter, six ounces of sugar, one egg, half a cup of rum. Bake in a pie-pan, pressing the cake until it is about one-quarter of an inch high. Before baking sprinkle sugar and ground cinnamon on top; after it is baked cut into squares while it is yet warm.

### RICE CUSTARD

One quart of milk, three well-beaten eggs, four tablespoonfuls sugar, one tablespoon butter, one cup boiled rice, a little salt, half the grated rind of a lemon. Boil the rice, drain and stir, while hot, into the milk. Beat the eggs well, rub butter and sugar to a cream with lemon peel and a little salt and stir into the warm milk. Mix well and bake in a buttered dish in a brisk oven. Eat warm with a little cream poured over it when served in saucer.

### DOUGHNUTS

Put three cups of pastry flour, one cup of sugar, in a shallow pan. Sift in one teaspoon salt, four teaspoons baking powder. Beat the yolks of two eggs, add one cup of milk, and stir into the dry ingredients; add a few gratings of nutmeg and one-fourth teaspoon cinnamon. Mix well, turn out on a board dredged with bread flour, roll out, shape with a doughnut cutter, fry in deep fat.

### MUTTON BATTER PUDDING

Two cups of milk, one large cup of flour, 2 eggs, neat squares of cold mutton freed from skin and fat, pepper and salt, some melted butter heated with tomato catsup. Make a batter of the milk, eggs and flour. Lay the meat in the melted butter, pepper and salt, butter a pudding dish, pour in a little of the batter, then add the meat soaked well in the butter; pour in the rest of the batter and bake one hour in a steady oven, and serve at once.





The "Windmill" used alternately with solid color blocks



In the "Saving" block every scrap of material is used

Onions boiled and chopped, and the bread crumbs moistened with a little water, and the eggs well beaten; season with pepper and salt, fry in butter or oil and serve with brown gravy. Sufficient for three or four persons.

#### BROWN GRAVY

One onion, half a carrot and a turnip, a bunch of herbs, a bay leaf, one ounce of butter, one dessertspoonful of vinegar, a lump of sugar, spice and seasoning, a dessertspoonful of sauce, one pint of water, one tablespoonful of flour, chop the vegetables and fry them in butter till they are of a dark brown; add the flour and water and stir till it boils, then put in the herbs, vinegar, sugar, spice and seasoning. Let it simmer by the side of the fire for an hour. Strain it and add the sauce. If it is not dark enough it can be colored with burnt sugar or browning. Let the onions be fried with their skins, as they give a nice color. One hour to simmer.

#### APPLE FRUIT CAKE

One cup of butter, two of sugar, one of milk, two eggs, teaspoonful soda, three and a half cups flour, two of raisins, three of dried apples soaked over night and then chopped fine and stewed two hours in two cups molasses; beat butter and sugar to a cream, add milk, in which dissolve soda, then the beaten eggs and flour, and lastly the raisins and apples well stirred in; pour in pan and bake hour and a half.

#### PLAIN MUFFINS

One egg well beaten, a tablespoonful of butter, one of sugar with a teaspoonful of salt, all beaten until very light, one cup of milk, three of sifted flour and three teaspoonfuls of baking powder. Drop on well greased patty pans and bake 20 minutes in a rather quick oven, in muffin-rings.

#### BOILED TONGUE

One tongue, a bunch of savory herbs, water. In choosing a tongue, select one with a smooth skin, if fresh from the pickle soak two or three hours. Put the tongue in the stew pan with plenty of cold water and a bunch of savory herbs; let it gradually come to a boil, skim and simmer gently until tender. Peel off the skin and garnish with Brussels sprouts. Boil a large unsmoked tongue three to three and one-half hours, a small one two to two and a half.

#### SHARP SAUCE

A wine glass of salad oil, a tablespoonful of vinegar, three mushrooms, a scrap of garlic, one tomato, one onion, one ounce of flour, sweet herbs, pepper, salt, nutmeg, three-fourths pint of water. Put into a sauce pan the oil, tomato, onion, the mushrooms and garlic, all finely chopped. After about ten minutes add the flour, then the water, for which a weak stock makes a good substitute (tongue liquor), and stir until the stock boils. Put in the vinegar and the herbs, simmer for a few minutes, then strain and serve. Time, a half hour.

#### PICKLED BEETS

Boil two beets in boiling salted water until soft. Drain, cover with cold water and peel. Then cut in thin slices and cover with vinegar, adding more salt if necessary.

#### Chocolate Loaf Cake

One-half cup butter, 11-2 cups sugar, 2 cups flour, 2 teaspoons of baking powder, 1-4 teaspoon of salt, 4 eggs, 4 ounces of chocolate dissolved in 5 tablespoons boiling water, 1 teaspoon vanilla; mix flour, salt and baking powder; cream butter and sugar, add egg yolks, vanilla and dissolved chocolate, alternate the milk and flour, and beat hard, then add whipped whites, turn into buttered loaf pan lined with paper. Bake in moderate oven. MISS MARIE SHANNON. Water street, Florence.

#### Roll Cake

If you like a change, try the following. It is not difficult if you do not bake too long—from eight to 12 minutes is enough in a good oven.

Three eggs well beaten, add one cup sugar, pinch of salt, three tablespoons milk, one heaped cup flour, one teaspoon cream of tartar, one-half teaspoon soda, spoonful vanilla. Pour in large dripping pan and bake a light brown. Turn out on a wet cloth and spread quickly with fig filling; then roll.

Filling—One-half pound figs cut in small pieces, one-half cup sugar, one cup water. Boil slowly until thoroughly cooked.

MRS. A. C. SMITH.

54 Brackenbury street, Malden.

## Dessert

#### Irish Moss Blanc Mange

One cup moss nicely washed and soaked in water two hours, then remove moss from water and simmer in 1 quart milk about one hour. Then strain through a fine sieve and add flavoring if desired. Pour into moulds to harden and serve with sugar and cream. Orange. MRS. H. H. ADAMS.

#### Fruit Trifle

Whites of 4 eggs beaten to a stiff froth, 2 tablespoonfuls each of sugar, currant jelly and raspberry jam. Eaten with sponge cakes.

LULU M. PADDLEFORD.

13 Laurel street, Whitman.

#### MONTHLY PRIZES FOR

#### BEST COOKING RECIPES

A first prize of \$5, second prize of \$3, third prize of \$2, and five prizes of \$1 each will be paid each month for the best eight cooking recipes published on this page and in the daily Post.

Only one side of the paper should be written on, and names and addresses should be written plainly.

There is no limit to the number of recipes which may be sent in by one person. On each slip of paper the name and address of the sender should appear.

Address letters to "Cooking Page Editor," Sunday Post.

#### Brussels Sprouts

One quart of these make an excellent salad; if boiled with a piece of ham or salt pork they are more tasty. Cut each little head in two, arrange in the centre of a dish with a border of finely chopped ham around them, next a border of sliced potatoes and if convenient a border of watercress or chicory. Send the salad dressing to the table in a sauce boat and you will have a delicious dish.

MRS. NELLIE MacDONALD.

92 Clinton place, Newton Centre.

#### A New Dish for Luncheon

An attractive way of serving chicken salad is to place it in a ring of ham jelly. Two cupfuls of the salad should be poured in the hole of the ring after the jelly is turned out on the platter. To make the dish attractive the jelly should rest on lettuce or watercress. To make the ham jelly, whip 1-2 pint of thick cream until stiff, stir in a cupful of aspic jelly, cool, not set; and add a jar of potted ham. A few drops of fruit syrup will make the jelly pink.

MRS. O'CONNOR.

117 West 13th street, New York.

## Pudding

#### Economical Family Pudding

Bruise with a wooden spoon through a colander 6 large or 12 middle-sized potatoes, beat 4 eggs, mix with a pint of good milk, stir in the potatoes; 6 ounces sugar and flavoring; butter a dish, bake half an hour. The recipe is simple and economical. Cold potatoes which may have been kept two or three days till a sufficient quantity is collected will answer quite well.

MISS FRANCES AREY.

1 Bond street, Malden.

#### Rice Pudding

Two heaping tablespoonfuls rice, pint of water, pint of milk, pinch salt; let boil until rice swells sufficiently; cream together 1 egg, teaspoonful butter, 1-2 cup sugar and grated rind of orange; stir into rice, let simmer 10 minutes (not boil), then set away to get cold.

ELIZABETH P. HERRING.

Berlin, N. H.

#### Chocolate Pudding

One egg, 1-2 cup sugar, 1-2 cup milk, 1 cup flour, 1 tablespoonful butter, 1 teaspoonful baking powder, 2 squares melted chocolate; steam 1 hour.

Sauce for Same—Four tablespoonfuls powdered sugar, 2 tablespoonfuls butter; cream butter and sugar together, beat white of 1 egg and add all together and beat well.

ADA M. DYER.

North Baldwin, Me.

#### Carrot Pudding

One cup grated carrot (raw), 1 cup grated potato (raw), 1 cup suet chopped fine, 1 cup molasses, 11-2 cups bread crumbs, 11-2 cups flour, 1 teaspoonful soda, salt, 1 cup raisins, 1 cup currants, 2 eggs beaten very light; steam 4 hours. Will keep a week or more. I make it three or four days before using, then warm up. Serve with whipped cream.

MRS. A. J. WEBSTER.

1013 Warren avenue, Campello.



## How to Use Cranberries

(BY CORNELIA C. BEDFORD.)

To make a rich sauce take a quart of washed berries, and add one cupful of cold water and one pint of granulated sugar. Cover and heat slowly to the boiling point. Boil very gently for 10 minutes, then turn immediately into a serving dish. The skins will be thoroughly tender. When a clear sauce is desired press first through a fine sieve. To make a firm jelly, boil a quart of berries with one cupful and a half of water until the skins burst. Press through a sieve and repeat. When at the boiling point add one pint of sugar and boil for 10 minutes, then turn quickly into wetted moulds. To modify the flavor of the berry either sauce or jelly may be made with equal parts of berries and tart apples, the exact amount of sugar needed being determined by the acidity of the apples used. Another modification of the flavor is to stew and sift one quart of berries as for sauce, return to the fire and add one cupful of seeded raisins which have been steamed until plump and tender. Simmer together for 10 minutes. Prunes which have been soaked and simmered until soft can be used in place of raisins.

A delightful luncheon dessert which is easily prepared is a cranberry whip. For this take one pint of cranberry jelly after it is cold and firm, place it in a bowl and beat with a stout beater until foamy all through. When quite light mix carefully with it the stiffly whipped white of an egg and heap in glasses. This should not stand longer than an hour before serving.

To make cranberry bavarian cream have ready two-thirds of a cupful of smooth thick cranberry sauce which has been made very sweet. Soak one quarter of a package of granulated gelatine in four tablespoonfuls of cold water; when soft stand over hot water until dissolved, then mix with one pint of very thick sweet cream. As the cream chills and shows signs of stiffening begin to beat and whip steadily until the cream is a solid froth; add the cranberry, a spoonful at a time. When the pink mixture is quite thick turn into a wetted mould and set away until firm. This may be frozen by turning the mixture into a mould with a tightly fitting cover, binding the edges with a narrow strip of muslin dipped in melted lard and burying the mould in a mixture of equal parts of broken ice and coarse salt. That it may be frozen clear through it should stand for from three to four hours in the ice and salt before serving.

As a dessert for the children butter thick slices of stale bread and grease thoroughly a deep earthen baking dish. Thir one quart of rich cranberry sauce with one cupful and a half of water and bring to the boiling point. Lay a slice of the bread in the dish and slowly pour over it as much of the sauce as it will absorb. Add another slice and more hot sauce and so proceed until all are used. Over the top put a light weight and set away until very cold. Turn out and serve with cream sugar.

The old fashioned cranberry pie was covered only with a light lattice of crust. The dish was covered with a sheet of pastry carefully fitted in and an extra rim of paste laid on. The cranberries and sugar were added and a spoonful of flour dredged over to thicken the juice, then the strips of pastry were laid over all and the pie carefully baked. Cranberry cannelons are made by cutting long strips of pastry an inch wide, wetting one edge and winding each strip round a wooden cannelon stick, then baking. When finished these long horns are filled with the whipped cranberry jelly or bavarian cream.

## SCALLOPED CHEESE

Take three slices of bread well buttered, first cutting off the brown outside crust. Grate fine a quarter of a pound of any kind of good cheese; lay the bread in layers in a buttered baking dish, sprinkle over it the grated cheese and some salt and pepper to taste. Mix four well-beaten eggs with three cups of milk; pour it over the bread and cheese. Bake it in a hot oven as you would cook a bread pudding. This makes an ample dish for four.

## Potato Doughnuts

Take five good-sized potatoes, boil and mash fine, add a piece of butter the size of an egg, 1 cup water, 2 cups sugar, 8 well-beaten eggs, 5 teaspoons of baking powder well sifted with 2 cups of flour and flour to roll. Fry in hot lard. Have ready a plate of sugar flavored with cinnamon and roll doughnuts in it.

MRS. H. P. TIBBETTS.

148 Corliss Hill, R. F. D., Haverhill.

## Lemon Sauce

Two cups boiling water, 2 tablespoons cornstarch, 1-2 cup (or more if liked sweeter) sugar, 1-8 teaspoon salt, 2 table-spoons butter, 1 lemon (grated rind and juice). The stiffly beaten egg white makes a nice addition, but it's not at all necessary. Serve with plain boiled rice for dessert or with puddings.

MRS. ELIZABETH A. BLAKESLEE.

114 Ashland Street, Malden.

## Scraped Beef Sandwiches

Take a juicy piece of steak, lay it on a board and with the bowl of a large spoon scrape until only the tough fibres are left. As the meat is scraped off put in a dish and season with salt; spread on a thin slice of bread and lay another on it, pressing down carefully, cut in pieces an inch square and arrange daintily on a pretty dish. Very highly recommended for building up a fever patient or any weak person.

MRS. M. QUACKENBUSH.

East Pepperell.

## Fifteen Bright Ideas for the Needlewoman

Fifteen of them! Each one a fresh idea for the sewing club or the busy worker at home, with an eye open for Christmas, 1911, and for intervening birthdays and "showers." Get to work and try them.

No. 1 is a holder for lingerie ribbon. For this, fold up three inches of a piece of white moire, 12x9, and overseam the open sides. Make pockets by dividing the length in three parts and feather-stitching in two of the places. Finally, edge the case with white cord. Then sew in the centre a strip of ribbon stitched down into divisions containing a pair of scissors and a bone bodkin. In the pockets place flat bolts of ribbon.

No. 2 is a safety-pin holder, made from two pieces of white linen, each 6x4 inches. Between this place two or three pinked leaves of cream-colored baby flannel. Buttonhole in scallops the edges of the linen and fasten the tops together by means of ribbon run through worked eyelets. Tie the pinholder together at the bottom with a ribbon bow. If desired, embroidery on the linen cover will add to the general effect.

No. 3 is a spoolholder. Cut 10 circles of cardboard, or rather five pairs, in graduated sizes, and cover them, on both sides with silk. Old scraps will do. In the centre of each make a hole and pass baby ribbon through one circle. Make a knot outside the hole to keep the ribbon in place. Pass the free end through a spool of cotton or silk, and again through the hole in the opposite circle, then down the side to the next circle, through another spool and circle, and so on to the end. Begin at the top again with another piece of ribbon, working from the opposite side, but in the same manner. At the end tie the ribbon into a fancy bow for hanging.

No. 4 is a bag for opera glasses; just a small one. Take two pieces of heavy silk, tapestry or brocade and line them with lighter silk. These pieces, cut to the proper size, are made coffin-shaped, if you do not mind the comparison. They are joined together and the bag is edged with silk cord. Then sew small bone rings in a row about a fourth of the distance from the top

and run a double cord like that used in edging the bag through these. End the cord with tassels.

No. 5 is a veil case, which can be made from a hemstitched centrepiece of lampmat about 12 inches square. Join to one end of this a piece of plain handkerchief linen, sewing up the sides. Work on the wrong side and then turn inside out. Fold in half and tack together each of the upper corners. If you wish, you may embroider the word "Veils" on the linen.

No. 6 is a tiny bag for theatre use, just big enough to hold your handkerchief, your powder puff and your carfare. It is made from a 12 by 4 strip of dresden ribbon. Double this and herringbone the sides together with silk the color of the flowers on the ribbon. Make a hem at the top wide enough to admit the ribbon drawstrings and featherstitch the foot of this hem. Finish off the white ribbon drawstrings with tiny bows fastened into place.

No. 7 is a "porcupine pincushion," the foundation of which is four circles, each two inches in diameter, cut from corrugated cardboard. Cover these with silk in the same or in different shades, as you please; then get the narrowest size ribbon the same color and cover the edge with it; draw tight and flat and sew firmly where it is joined. To each circle sew a strip of ribbon and attach all these strips to one big bow of wide ribbon. In each circle put pins of different colors or kinds, fastening them all around the edge.

No. 8 is a corset case, an easy way of keeping corsets always clean. The case is of white linen, 18 by 6 inches. The under side is cut a little longer than the upper, and is turned over in a flap, featherstitched and fastened by a button and buttonhole. On the upper side work the monogram of the owner.

No. 9 is a glove box of dresden silk or cretonne. Cut three pieces of cardboard, each 12 by 5 inches, and cover them on both sides with the cretonne or silk. Of this fabric you will need also a piece 2 1-2 yards long and 9 inches wide. Use one of the pieces of cardboard for the bottom. Cut out the centre of the second until there remains only a frame

1 1-2 inches wide all around. The ext silk is gathered to the outer edges these two pieces and two strips whalebone are sewed in either side to stiffen the box. The top of the third piece of cardboard is covered with all-over lace for a lid and the edge is finished off with silk cord.

No. 10 is a utility bag, made just like the glove box I have been describing. The cardboard pieces, however, are 9 by 9 instead of 12 by 5 inches.

No. 11 is a square workbox made of two other boxes, one 16 the other 11 inches square. The smaller box is placed within the larger diamondwise. For the lid use four triangular pieces of cardboard 8 inches on two sides and 11 inches along the base. Cover all this box, inside and out, with flowered dimity. A fat pincushion covered with the dimity should be fastened inside by a ribbon bow and the lids sewed over the four corner compartments in the same way.

No. 12 is a workbasket of wicker or raffia, the inside of which is lined with bright-colored satin, drawn into pockets along the sides. Two pincushions are inserted, one at each side, and across the lid are run two strips of ribbon featherstitched to hold needles, bodkins, etc.

No. 13 is a sewing case made from five pieces of pasteboard covered with brocade and lined with satin. Along the front and back sections run full, shirred pockets of satin drawn close by means of ribbons, and on each section fasten a pincushion and a needle case, respectively. The front section is 10 by 6 inches, the back 10 by 8, the sides 7 by 8. The pieces are joined by their lower edges and are tied at the top corners by means of satin bows.

No. 14 is a jabot case of ecru linen. It is made by covering with the linen a wooden glove box, such as those sold for burnt woodwork, and lining it with padded satin. Geraniums should be embroidered on the linen in heavy floss.

No. 15 is a handkerchief box made in the same way, but embroidered instead with black-eyed susans or yellow daisies. Ribbon is worked best for the embroidery in both these cases.

*Handwritten note:* To Job Case 2108



## 448 TO REMOVE INK FROM CARPETS

How freshly spilled ink can be removed from carpets by wetting in milk. Take cotton batting and soak up all of the ink, being careful not to let it spread. Then take fresh cotton, wet in milk and sop it up carefully. Repeat the operation. Change the cotton and milk each time. After most of the ink has been taken up in this way, take fresh cotton and rub the spot. Continue till all disappears, then wash in clean warm water and a little soap. Rinse in clean water and rub till nearly dry. If the ink is dried on use starch and lemon juice. This is my own invention and I found it a success. ANNA GRANDFULA.  
Holyoke, Mass.

## CAMPBOR ICE

One ounce of lard, one ounce of spermaceti, one ounce of camphor, one ounce of almond oil, one-half cake of white, melt and turn into moulds.  
MRS. D. E. CRAWFORD.  
45 Irving street, Boston.

## CEMENT FOR CHINA

One pound of best white glue, 1-2 pound dry white lead, 1 quart soft water, 1-2 pint of alcohol. Put three first articles in a dish and put that dish in a pan of boiling water, let boil until dissolved, then add the alcohol and boil again until mixed. A little camphor should be added to preserve it. Will stand water.  
MRS. E. ARLINGTON COBB.  
67 Belcher street, Chicopee Falls.

## VARIOUS USES FOR KEROSENE

Bath tubs, wash bowls, basins, etc., that are grimy and greasy can be cleaned quickly by going over first with a cloth wet with kerosene, then washed thoroughly with warm water and soap. In washing windows, lamp chimneys, mirrors, etc., add a little kerosene to clear warm water, and you will find they will wipe much easier and look bright and clean.

After the dishes are washed and the sink is wiped up, take a small piece of old cloth soaked with kerosene and go over the sink and sink spout. It takes up all the grease and dirt and leaves the sink nice and clean. The cloth can be burned up. For this purpose make a little bag, and in it put all small pieces of rags to be used for wiping out the sink.

In washing if a little kerosene is put into the boiler while boiling clothes, it will help make them nice and white.

In making starch after you put the hot water to the starch and it becomes clear let it boil a minute or two, then add a tablespoon of kerosene. The clothes will stick in ironing.

MISS LOUISE A. ERICKSON.  
115, Lunenburg, Mass.

## TO RENOVATE OLD BLACK RIBBON

Wash and rinse in soap and water. Take cold black tea and dissolve two teaspoonfuls of sugar. Dip the ribbon, thoroughly wring out, and press between two cloths on a smooth board. Be sure to draw your flat down the ribbon until dry. Your ribbon will look like new and retain its stiffness.

MRS. ARTHUR ADAMS.  
Box 117, West Barrington, R. I.

## RENOVATE PERSIAN LAMB

Persian lamb furs that have become worn or moth eaten can be made as good as new by filling in the bare places on the skin with French knots and short loops of glossy black worsted. The mended places cannot be detected in the strongest light.

MRS. J. HOLLAND.  
15 Charles street, Methuen.

## FOR THE BATHROOM

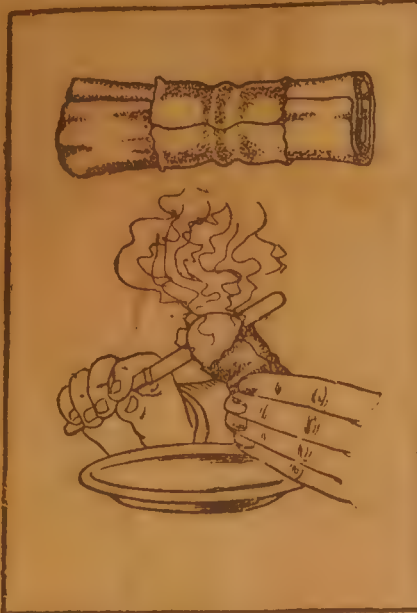
If those who while taking a bath find it difficult to reach along the spinal column between the shoulder blades with the ordinary wash cloth or sponge will try this article it will prove a boon. Take a piece of good quality Turkish towelling, 8 inches wide and 23 inches long, fold lengthwise through the middle, and sew the two long sides together. Then baste a piece of braid 3-4 of an inch wide, and 23 inches long to each end and sew firmly all around on machine.

MRS. J. M. THOMPSON.

## NAPKIN RING AND EGG HOLDER

### Bit of Table Fixing Which Answers Double Purpose

The breakfast egg in its shell and just from the boiler is a rather hard thing to handle gracefully, and it has a faculty of holding its heat an aggravat-



ingly long period of time when the breakfast is waiting for it to cool. The newest napkin holder is devised to help out on these occasions. It is made of a length of metal rolled up so that the ends come together, but without being joined. The egg to be operated is slipped into the open end of the ring and there it is held firmly while the shell is parted and the contents removed.

## TEA STAINS ON CHINA

Ordinary tea marks on china may be readily dissolved by scrubbing with a soft brush dipped in salt water and vinegar.  
MRS. THORNTON.  
389 Lake avenue, Manchester, N. H.

## CARRYING ORANGES ON TRAIN

When carrying oranges for a train or picnic luncheon, a good way is to remove the skin and seeds at home and carry the sections wrapped in waxed paper.  
MRS. CARL LARSON.  
20 Wallmsett avenue, Waverly.

## TO REMOVE STAINS

Perspiration stains should be removed by rubbing with soap and laying the garment in the hot sun.

Blood stains—Saturate with kerosene oil and let stand a few minutes, then wash in cold water.

Paint stains—Rub with turpentine or benzine, or, if very obstinate, they can be removed by touching them with chloroform.

Machine oil stains should be rubbed with soap and cold water. Hot water may make these stains permanent.

MRS. CARL LARSON.  
20 Wachusett street, Worcester.

## New Way to Seal Envelopes

Instead of using the tongue or a sponge, use a moderately heated iron and the ironing board. Twenty envelopes can be thus sealed in one minute. LUCY LEE.  
33 Lexington avenue, Cambridge.

## Monthly Prizes for Everyday Helps

For the most useful and practical everyday helps and household suggestions printed on this page, prizes will be awarded each month as follows:

One prize of \$5, one prize of \$3, one prize of \$2, and five of \$1 each, making eight prizes in all each month.

There is no limit to the number of helps and suggestions that contributors may send, but they should be on separate slips of paper, each slip having the full name and address of

## WETTING ASHES IN FURNACE

To prevent fine ash dust floating about the basement and furnace room, bind a small piece of pipe to fit the shape of the ash-box under the grate, and drill in it about 20 pin holes. Connect this to the city water supply, having a valve placed conveniently near the furnace. While shaking turn on the water, which sprays the falling ashes and absolutely prevents any dust, either then or while they are being removed.

MISS GRACE HALLOCK.  
68 Vine st., West Lynn.

## TO PROTECT THE WALLS

When you want to keep a piece of furniture from defacing the wall or woodwork, and are not able to get the little rubber buttons or guards, take the fingers of an old kid glove, stuff hard with cotton to the size you need, fasten on the back of the article in question with tiny tacks at each end, and they will answer the purpose and are quite inconspicuous.

## SUPERIOR FRENCH BLUEING

One ounce of Prussian blue (powdered), one quart of soft water. Put in a bottle and shake it well for two or three days. After this do not shake it. If any of it settles to the bottom, fill the bottle after using the first water.

MISS. DELLA D. ROWE.  
68 Linwood street, West Lynn.

## THICK CREAM

The white of one egg in thin cream will whip up like thick cream.

MRS. E. J. DUSHUTTLE.  
Newton, N. H.

## A WASHDAY SHOWER FOR THE BRIDE-TO-BE

Suspend a clothes line in the parlor, after the manner of washday, and on it hang articles needed for daily domestic tasks.

Provide the lady with a "sure-enough" clothes basket, and instruct her to "take in the wash."

There should be dish towels, dust cloths, kitchen aprons, ironing blankets, a clothes pin bag in which to collect the pins, and a frame on which to roll the line when she has taken it down. Very practical. EVA J. AMLAW.  
6 Waterhouse street, Somerville.

## CARE OF MILK

To prevent milk burning, rinse out saucepan with cold water.

MRS. J. WHEELER.  
146 Wheeler avenue, Edgewood, R. I.

## A FEW USES FOR KEROSENE

Get a mop handle and put some thick flannel into it, saturate thoroughly with kerosene, and wipe the painted borders of your floor with it, also your hard wood floors. They will look like new. I think twice a week often enough to go over them.

A little kerosene put into lukewarm water (no soap) is a fine way to wash windows, makes the glass shine and very clear. It is also nice for mirrors.

Saturate a cloth and go over your furniture; makes it look very nice.

A little on a cloth will clean the nickel on your stove nicely.

MRS. CHARLES A. WEAVER.  
257 Pleasant street, Worcester.

## Waterproof Boots and Shoes

To make boots and shoes waterproof, use the following, applied warm with a brush: 1 pint boiled linseed oil, 1-2 pound fresh mutton suet, 6 ounces yellow beeswax, 4 ounces yellow resin; melt and mix well.

MARGARET NORTON.  
77 Clayton street, Dorchester.

## NECKWEAR FANCIES

Frill dainty necklaces onto a half-inch wide piece of tape, baste into the neck of sleeves of both of your waists. The lace cannot be torn when ripped out and can be more easily laundered.

MARGARET D. PLYMPTON.  
566 Main street, Waltham.

## TO PROTECT GLOVES

When the hands perspire, keep a roll of absorbent cotton on the dressing table; slip a little bit between the palm of the hand and the glove; it will absorb the perspiration.

SYLVIA GRAY.  
The Lowell, Cambridge

*3 yds Ribbon 2 1/2*



## NOVEL POST CARD

Series of Discs Permits Display of Many Different Views

An ingenious post card that seems to get around one or two of the postal regulations is that designed by an Oklahoma man and here shown. It can carry many different views, all of which can be seen in turn by turning the disks they are on. The disks are divided into eight segments with a view on each segment. There may be one or several and



they are pivoted on the back of the card with the views facing the card. In the card, to the left of the address lines, a section is cut out large enough to disclose one of the views on the disk behind and the latter is turned to bring all the pictures in sight. If there is more than one disk on the card, each of the inside disks has a segment cut out the same size as that in the card proper, so that the pictures on the circles back of them can be seen. Of course these disks can have only seven views. The card is cut out at the top so that the little cardboard wheels can be easily revolved and a strip of gummed paper enables the sender to paste the disks fast to prevent their being turned in transit.

## COOKING OF VEGETABLES

Very few people know how to cook vegetables, so I will tell you how I cook mine. In cooking vegetables for soups always put them in cold water in order to draw the goodness out of the vegetables. When put in boiling water the outside is sealed by the heat and the goodness is kept in them. If vegetables are cut in small pieces more goodness is lost than if they are cooked whole. Cook cabbage and onions uncovered and there will be less odor. MAY RYAN.

139 Prospect street, North Adams.

## HANDKERCHIEF CASE

Between two dainty paper napkins place some sheet wadding, sprinkle with sachet powder, any perfume; place other napkin on the top, baste all together. Bind edges with ribbon which will make a pretty contrast with napkins. Turn corners to the centre so as to make a square, hold together three ends, leaving one open for handkerchiefs. Make a large bow of ribbon for the centre. You will find this a dainty little gift for Christmas. BESSIE MIDDLEBROOK.

109 Highland avenue, Winchester.

## CURE OF WARTS

To cure warts on the hands, rub a little castor oil on them after washing the hands. A little should also be put on at night. After a few applications the warts begin to dry up. To cure warts on the face or forehead take a small piece of black silk cotton and tie it very tight around the warts and in a short time the warts will drop off and you will know it for they will go all at once. Now this to be true, as I have tried it. MRS. FRANK B. HOGAN.

## TO MAKE OWN AMMONIA

Buy 10 cents' worth lump ammonia and you will find you can make two quarts. Dissolve in two quarts of warm water and then bottle it up when cold.

MRS. FRANK MAXWELL.  
14 Crescent avenue, Pleasant Hills.

## IN WASHING STOCKINGS

To keep baby's or hubby's woolen stockings from shrinking. First wash them in luke-warm water, adding to each quart 2 tablespoonfuls of pulverized borax, or make a good suds of white borax soap. Rinse in water the same temperature, and dry in a warm room. Stretch stockings on a stocking stretcher. How to make a stocking stretcher. Get a piece of pine board about six or seven inches wide, or as wide and long as the stocking, and about one-half inch thick. Lay your stocking flat side down and mark all around it. This will give you the shape of the stocking. Now whittle or have someone jigsaw the shape out for you, smooth and round off the edges, place two brass hooks in the top, hang on a cord or small line. One stretcher can be used for both stockings. CARRIE A. DUCHEMIN.

18 Page street, Revere.

## BURNED FAT

One day as I was rendering some fat in the oven it caught fire. It made a terrible blaze when I opened the door and the smoke was stifling. I shut it quickly and tried to think what to do. I was afraid it would explode or burn things around the house. I tried to throw in some salt, but it did no good. Finally I ran out of doors with a coal hod and filled it with dirt and threw it in the oven, waited a second and took a long shovel and shovelled out the pan with fat and threw it out of doors. It worked fine and after it had cooled a little I swept out oven and left it clean, and no sign of spilled fat. After it was all over I felt rather trembling.

MRS. WILLIAM SIMPSON.  
17 Edge Hill street, Roxbury.

## LACE WAIST

A very handsome lace waist may be made from a pair of net curtains, by using plain part for waist, the lace and insertion for trimming, at a small cost. Merchants often have an odd pair that have become soiled from display which can be bought from 25 cents to \$1, according to quality. Laundered and made over a china silk lining are a "thing of beauty" and could not be bought for less than \$3.50.

MRS. CHESTER A. LITTLEFIELD.  
65 Allen avenue, Lynn.

## CLEANING OILCLOTHS

A dingy oilcloth may be brightened by washing it with clear water with a little borax dissolved into it; wipe it with a flannel cloth that you have dipped into milk and then wring as dry as possible.

MARTHA McMAHON.  
201 Bradford street, Pittsfield.

## DECORATIONS FOR BRIDE CAKE

After the cake is iced, take blanched almonds, curl them as you would celery. Care must be taken not to have them too brittle.

Split some quills almost an inch down into four or five strips. On the ends of these strips gently press the "curled almonds" and you have a spray of mock orange blossoms.

Use as many quills of these blossoms as desired and place in centre of the cake.

The weight of the blossom makes a drooping spray and graceful appearance. It has been tried and given great satisfaction.

MRS. J. C. SWIFT.  
West Barrington, R. I.

## CURE FOR CAR SICKNESS

Here is a sure cure for car sickness: Take one sheet of writing paper large enough to cover both chest and stomach and put it on under the clothing next to the person. If one sheet is not large enough paste the edges of two or three together, for chest and stomach must be well covered. Wear the paper as long as you are travelling, and change it every day if your journey is a long one.

MRS. HENRY E. FORSYTH.  
P. O. Box 245, St. Stephen's, N. B.

## HOW TO MEND LINEN

Take 1 pound of hamburger steak, 1 onion chopped fine, 1 cup of water; season with salt and pepper; put in a deep dish and cook in the oven one hour; spread mashed potato over the top to form a crust and then put it back in the oven till the potato is browned.

MRS. WILLIAM F. WICKS.  
133 Portland street, Haverhill.

## Roast Pigeon

When clean and ready for roasting, fill the bird with stuffing of bread crumbs, a spoonful of butter, a little salt and nutmeg, and three oysters to each bird (some prefer chopped apple). They must be well basted with melted butter, and require 30 minutes careful cooking.

MRS. ROSA SAWYER.  
45 Main street, Newport, Vt.

## Fried Apples

Do not peel the apples, slice not too thin and roll in flour, fry in deep fat, first on one side, then on the other, until they are well browned and cooked. A little salt sprinkled on them adds to the flavor.

MRS. W. C. WEST.  
11 Gilman terrace, Somerville.

## Cornstarch Mould

One pint milk, 4 tablespoons cornstarch, 4 tablespoons sugar, 1-2 teaspoon flavoring or 2 tablespoons cocoa mixed with the cornstarch, sugar, speck salt. Scald the milk, mix the sugar and cornstarch together and mix them with a little cold milk and blend in the usual way with the scalded milk, stirring all the time. Boil 10 minutes. Add flavoring and pour at once into a cold wet mould. When cold turn it out on a plate and eat with stewed fruit, milk custard or cream.

MISS MAY E. WISHART.  
341 Cedar street, New Bedford.

## Cocoanut Meringue Pie

Two eggs (use yolks beaten) 1 cup of milk, 1-2 cup cocoanut, 1 tablespoon sugar, 1 tablespoon cornstarch. Cook in double boiler till thickened to a custard. When cool flavor with vanilla. Cover pie plate with a rich pie crust and bake brown. Remove from oven and fill with a frosting of the beaten whites of two eggs and sweeten to taste. Brown in the oven for a few minutes.

## Cake

### Chocolate Mixture

Melt 2 squares chocolate in double boiler, mix with 1-2 cup milk, 1 heaping teaspoonful of sugar and yolk of 1 egg; cook till thick, when cold add to batter.

MRS. N. A. MACDONALD,  
414 1-2 Main street, Cumberland Mills, Me.

### Icing for Chocolate Cake

White of 1 egg beaten stiff with pinch of cream of tartar, add pulverized sugar till right consistency, frost cake, cut in squares.

MRS. N. A. MACDONALD,  
414 1-2 Main street, Cumberland Mills, Me.

### Fairy Gingerbread

One-half cup butter, 1 cup brown sugar, 2 teaspoonfuls ginger, 1-2 cup milk, 1-2 cups bread flour; cream butter, add sugar gradually, then the milk very slowly; mix and sift the flour and ginger, combine mixtures, spread very thin with a knife on an inverted tin pan, bake in a moderate oven, turn frequently to insure even bake. Cut in squares while hot.

MRS. N. A. MACDONALD.  
414 1-2 Main street, Cumberland Mills, Me.

### Clam Fritters

Two eggs, 2-3 cup milk, 12-3 cups flour, 2 teaspoons baking powder or 1 teaspoon soda, 2 teaspoons cream tartar; to this batter add 1 pint clams cleaned and chopped; mix thoroughly and drop by spoonfuls into lard same as you would fry doughnuts; when done drain on brown paper and sprinkle lightly with salt.

EDITH A. SCAMMAN.  
Old Orchard, Me.



500 ✓ New Bedford Fourth Month 20 1800

### TO BURN A SHORT LAMP WICK USE FOR SCREW TOP BOTTLE

Fill the lamp with cold water and the oil will float on top. When the oil burns off put in more till wick is short enough to take out. The light will be just as good as all oil.

MISS VERA CLARK.  
Summerside, P. E. I., care S. H. Clark.

### DAMPENING AND FOLDING CLOTHES

If articles are properly folded they are practically half ironed.

Spread a clean cloth in the clothes-basket; put articles of the same kind together. Spread the articles to be dampened, a piece at a time, on the table.

Sheets, pillow-cases, towels and plain underwear should be dampened very lightly. Tablecloths, napkins and all starched things must be made very damp. Fold each article smoothly, bringing the corners and selvages together evenly. Roll the starched articles in a piece of cloth; put the folded clothes in a basket and cover with a cloth.

MRS. H. B. CROSBY.  
225 Lexington street, East Boston.

### TO KEEP BABY IN A HIGH CHAIR

A sure method of preventing baby from falling from a high chair is to make two straps about two inches wide, using ticking, denim or any stout cloth. Sew one end of the shorter strap to the middle of the longer one. Now securely fasten one end of the longer one to the chair arm by sewing it around the arm just back of the tray. The other end is to be made with a button and buttonhole, so it can be buttoned tightly around the other arm, or unbuttoned to place baby in and out. Now tack the loose end of the short strap underneath the centre of the seat. Place baby in the chair with one leg each side of the centre strap. It is perfectly comfortable, baby cannot possibly fall through, and you can go about your work feeling he is safe.

MARY E. RUSSELL.  
35 Bertram street, Neponset.

### IN TAKING PANS FROM OVEN

In taking pans from the oven use a frog—a garden tool designed for weeding, a piece of metal shaped like a hand, with fingers bent downward, attached to a wooden handle. It is admirably adapted for a "catspaw." With it one can reach the pans and dishes in the back part of the oven and escape a possible burning of the hand or wrist.

My baby's food comes in large necked screw top bottles which I have used successfully in place of fruit jars. From the sides of an old rubber hot water bottle I cut pieces to perfectly fit the inside top of each bottle cover. I then used the bottles as ordinary fruit jars, putting in my piccalilli, chili sauce and ketchup boiling hot, then screwing the tops on, with the rubber inside, making each bottle air tight. Any large necked screw top bottles could be used in this way.

B. A. LITTLEFIELD.  
91 Vesper street, Portland, Me.

### TO CLEAN COMBS

The best way to clean combs is to take a pint of lukewarm water to which is added a tablespoon of ammonia. Let the comb soak in this until all dirt is removed. I find this very easy and effective. Your combs can be kept clean with very little work.

MRS. GEORGE G. CASWELL.  
236 Main street, Waterville, Me.

### A TIMELY SUGGESTION

Here is a recipe that my mother used when I was very sick and could bear no noise such as putting coal on the fire in the sick-room. Fill a good sized paper bag full of coal and lay it on the fire and the heat will burn up the bag and the coal will be on the fire without any noise.

MRS. WILLIAM H. BURKE.  
154 Sagamore avenue, Chelsea.

### TO REMOVE SKINS FROM TOMATOES

Scrape the tomato thoroughly with the back of the knife blade, which will loosen the skin so that it will come off easily.

MRS. E. A. CUSHING.  
15 Oak street, Fitchburg.

### TO CLEAN COFFEE POT

Hard wood ashes boiled in a stained coffee pot or tea pot will remove all stains, and when cleansed in warm soap and water the dishes will look like new. Do not put your hands in the solution of ashes, as it makes a strong lye, which injures the skin on the hands.

MRS. JOHN J. MURPHY.  
Soule Paris, Me.

### TO REMOVE WHITE SPOTS FROM FURNITURE

Dip a cloth in hot water, nearly to boiling point. Place over spot; remove quickly and rub over spot with a dry cloth. Repeat if spot is not removed. Alcohol or camphor quickly applied may be used.

MARGUERITE ALLEN

### TO GIVE MAGNESIA

The best way to give magnesia to children is to put it on top of a little milk and let it fall through. In this way it becomes quite smooth and well mixed, the usual dose of carbonate of magnesia for a child being a teaspoonful.

ELLEN FOX.  
103 Crary street, Providence, R. I.

### INFANT'S TRAVELING COT

Can be Hung Over Back of Car Seat in Railroad Train

The problem of what to do with baby on a long railroad ride has been solved by a California man. He has devised a collapsible cot, which can be hung on the back of the seat in front, and in which the child can sleep in peace and comfort—for himself, his parents and the



other passengers. This cot or berth consists of a bottom to support a tiny mattress and hinged sides, which fold down upon it when not in use and open up for supports when the cot is in use. Around the whole affair goes a metal hanger frame, from which arise two U-shaped hooks, which hook over the back of the seat ahead and support the little berth without in any way interfering with the occupants of the forward seat. As this article takes up little room when folded it will be found a blessing by mothers who have to take infants on long trips, as it can be adjusted in a few moments and the little one allowed to take his rest without encumbering his parent.

### STEAMED CABBAGE.

Take a sound, solid cabbage, with a large knife shave it very fine. Put it in a saucepan, pour in half a teacup of water, or just enough to keep it from burning. Cover it very tightly, so as to confine the steam, watch it closely and add a little water now and then, until it begins to betender. Then put into it a large tablespoon of butter, salt and pepper to taste, dish it hot; if you prefer to give it a tart taste, just before taking from the fire add a third of a cup of good vinegar.

### LEMON PIE FILLING

One cup sugar, three eggs, little over 11-2 cups milk, piece of butter larger than a walnut, 1 teaspoon of cornstarch, 1 large or 11-2 small lemon rinds grated, squeeze juice. Beat egg, add sugar, beat again cornstarch and milk, and add lemon juice just before putting in oven. Bake with under crust only. Meringue on top. A delicious filling.

### OYSTER OMELET

Parboil a dozen oysters in their own liquor; skim them out and let cool, add them to the beaten eggs either whole or minced. Cook the same as plain omelet. Thicken the liquid with the butter rolled in flour. Season with salt, cayenne pepper and a teaspoon of chopped parsley. Chop up the oysters and add to the sauce. Put a few spoonfuls in the centre of the omelet before folding. When it is dished, pour the remainder of the

### DRAWN BUTTER SAUCE

Melt two tablespoons butter, add three tablespoons flour, and gradually one and one-half cups hot water. Stir until thickened, boil two minutes and add one tablespoon more of butter. Season with salt and pepper.

### Cake

#### Harlequin Cake

One cup butter, 2 cups sugar, 3 egg yolks, 1/2 cup milk, 3 cups pastry flour, 1 teaspoon cream of tartar, 1-2 teaspoon soda, whites of 3 eggs; mix in order given, then divide the dough into 4 equal parts; have 2 the color of dough. To part add 2 squares of unsweetened chocolate. To 1 part add 2 teaspoons strawberry extract. Bake in layer cake tins. Lay first a light, then chocolate, then light, then strawberry. Lemon filling, chocolate frosting.

Lemon Filling—One egg, 1 cup water, juice of 1 lemon; pour this slowly on 1 cup sugar in which has been mixed 2 tablespoons of flour; cook until smooth in double boiler. MRS. H. H. ADAMS.  
Orange.

#### Fruit Cake

Cream together 1 cup pork fry drippings, 2 cups brown sugar, add 2 cups cold apple sauce, 1 teaspoonful cinnamon, 1 teaspoon cloves, 1 teaspoon allspice; in 3 cups flour put 2 teaspoons dry soda, 1 teaspoon baking powder, 1 box raisins, 1-2 box currants, 1 pound English walnuts. MRS. C. A. ARMSTRONG.  
27 Pleasant street, New Bedford.

#### Swiss Cakes

Two eggs well beaten, a little salt and as much flour as they will take up. Roll very thin, cut in diamonds and drop in piping hot lard. Sprinkle either with salt for salad accompaniment or with sugar if used for cake.

MISS E. M. MERRITT.  
192 Austin street, Newtonville.



### A Few Dont's for Daughters

Don't forget mother gets tired. Help her, even if it does take time from pleasure.

Don't make work for her. Pick up your things. Remember if you throw them down, someone has to pick them up.

Don't give her cause to worry. She has trouble enough.

Don't forget mother knows the ways of the world, better than you do. She has been here a few years longer than you have.

When she is old, don't abuse her. You will be old yourself some day.

Don't lose your temper, when she gives you good advice.

MRS. J. Y. HARRIS.  
678 Columbia road, Dorchester.

### Straws for Feeding the Sick

Straws may be used to give liquid food to sick people whenever there is no glass feeding tube at hand. They will be found a great help, especially in severe illness where the patient cannot be moved. A bundle of straws, such as are used at soda fountains may be bought for a small price. Glass tubes are easily broken and are not readily replaced.

MRS. F. B. FINN.  
64 Lafayette street, St. Johnsbury, Vt.

### TO REMOVE VASELINE

To remove vaseline from towels and clothing soak in kerosene or alcohol before washing. MARGARET NORTON.  
77 Clayton street, Dorchester.

### AN ICE CHEST SUGGESTION

To prevent a dish from slipping when placed on the ice, put a newspaper under the dish. MRS. DEXTER EWELL.  
Box 72, Eastondale, Mass.

### MOULD ON PRESERVES

Mould can be kept from the top of preserves by putting a few drops of glycerine around the edges of the jar before screwing on the cover. MRS. CLARA HESSE.  
145 La Grange street, W. Roxbury.

### CARE OF TEETH

The best care anyone can take of their teeth is to procure a bottle of camphenol and prepare according to directions on the bottle. Just before retiring give the teeth and mouth a thorough cleansing and brushing. It arrests tartar and destroys germs caused by the food lodging between the teeth. It also acts as a deodorizer and leaves the mouth sweet and clean. MRS. MARIA WOOD.  
Box 532, Ayer.

### AFTER THE POULTICE

If the flesh is rubbed with camphorated oil there is little danger of taking cold. MISS J. S. BROOKS.  
4 Trades Lane, Nantucket.

### VERY ROUGH ON RATS

Soak newspapers and knead them into a pulp. Dip the pulp into oxalic acid and stuff the rat holes with this. They will soon leave in disgust with sore toes and noses. MRS. F. B. FLINN.  
64 Lafayette street, St. Johnsbury, Vt.

### TO REMOVE TEA STAINS

Stretch the stained portion over a bowl and pour boiling water through it. If the stains resist this treatment, rub well with glycerine, let stand five minutes and wash well with soap and water. EMMA H. DUNCAN.  
584 School street, Lowell, Mass.

### ECONOMY IN LAMP WICKS

Every one knows how quickly the large round lamp wicks become too short to reach the oil unless lamps are full. The following method will be found very practical: Remove the short wick from burner, and with a coarse needle, threaded with heavy woolen yard, draw the threads through the oil end of the wick as closely as possible, like a double fringe, leaving the threads about three inches long. The yarn will absorb the oil as readily as the wick. You will be able to use your wicks twice as long.

### FOR SQUEAKING BEDS

If the bed slats rattle or squeak, try placing under each one a teaspoonful of table salt and the annoyance will vanish. LUCY LEE.  
33 Lexington avenue, Cambridge.

### SICK ROOMS

Common piece of white string, hung anywhere in sick room, when lighted makes cheap and excellent disinfectant. MRS. OTTO JASSOY.  
23 Browning avenue, Dor., suite 2.

### A FIRE KINDLER

Melt together three pounds resin and a quarter of tar, and stir in as much saw-dust and pulverized charcoal as possible, spread the mass on a board to cool, and break into lumps the size of a walnut. Light one with a match, and it burns for some time with a strong blaze. JOSEPHINE CARNEY.  
36 Byron street, Bradford.

### TO KEEP MILK SWEET

Put into a panful a spoonful of grated horse radish and it will keep it sweet for days. MARTHA M. MAHON.  
201 Bradford street, Pittsfield.

### TO PRESERVE STEEL PENS

Steel pens are destroyed by the acid in the ink. Put in the ink some little nails or old steel pens and the acid will exhaust itself on them, and the pens in use will not corrode. MRS. B. CONSTANTINE.  
Newton street, Weston.

### WHEN PLASTERING GETS LOOSE

In pantry or on kitchen walls behind the range, paste on table oilcloth or above the sink. Being easily wiped off it saves much scouring. Can also be pasted on cupboard shelves. MRS. MANTIE SKILLINGS.  
Ripley, Me.

### BARREL HANDLES

Use two old shovel handles, cutting them to the proper length, and trim on an angle. Fasten these on opposite sides, fastening each very securely with screws. This is a handy way to move a barrel. If a top to the barrel is desired, fasten a large thread spool in the centre with a screw. Any barrel containing water or other liquid should be kept covered. MRS. F. B. FLINN.  
64 Lafayette street St. Johnsbury, Vt.

### USES OF THE SCRUB BRUSH

I find that I cannot conveniently get along without the small five cent scrubbing brush in the kitchen. It is unequalled for cleaning an iron sink, if plenty of hot water and soap is used, and for scrubbing the moldings of door panels, and base boards. It is also useful in the laundry for neckbands, and waistbands, or any garment that is much soiled. Spread the soiled portion on the washboard, soap well, and apply the brush. It saves wearing the garment as well as the hands, as it requires less rubbing. If you wish to remove the paint from an old piece of furniture, apply the brush vigorously, using plenty of strong soap and hot water. It softens the paint, rendering the scraping process less laborious. Repeat as often as necessary.

MRS. CARRIE DANFORTH.  
Castine, Me.

### ELDERBERRY JUICE

A spoonful of elderberry juice will often stop severe coughing and insure a good night's rest. MRS. J. A. KELLY.  
29 Quincy street, Roxbury.

### TO EXTERMINATE RATS

To rid a house, barn or other building of rats, put chloride of lime around plentifully and you will have no more rats; the lime burns their feet. It should, however, never be put where there are foods of any kind, as food absorbs the smell of lime. MRS. A. M. STEARNS.  
R. F. D. 1, Box 10, West Canaan, N. H.

### REFLECTED SEARCHLIGHT

### For Removing Cinders From Eye

A handy and soft instrument is a common glove hook with a looped end. Particles of dirt that may be seen by turning the eyelid back can be removed with the looped end of the hook. When the cinder is under the upper eyelid and so far back that it cannot be seen, though most painfully felt, the end of the glove hook can be inserted under the eyelid and gently worked around without causing the slightest pain until the offending substance is removed. Be sure to sterilize the instrument first.

MRS. MANTIE SKILLINGS.  
Ripley, Me.

### HOW TO CLEAN VINEGAR CRUET

Shake crushed eggshells and little water vigorously in the cruet and it will remove the cloudy look, which the cruet often has.

ELVA H. WESTGATE.  
181 Tremont street, Taunton.

### TO SET COLORS

To set delicate colors in embroidered handkerchiefs, soak them ten minutes previous to washing in a pail of tepid water in which a dessert-spoonful of turpentine has been well stirred.

MRS. J. A. KILEY.  
29 Quincy street, Roxbury.

### KITCHEN CONVENIENCES

A low stand such as is used for irons or for standing tea or coffee pots on may be kept near the oven and will be found useful to place under a cake or pudding that is baking too quickly on bottom.

Have hubby make a small closet from a box. Put shelves in it. Place near the stove. Keep salt, pepper and spices in it. See how many steps it will save instead of going to the other end of the kitchen for them.

A great convenience when it can be arranged is to have a shelf at the head of cellar stairs, where can be kept those things which belong to cellar and are in constant use. Many steps can be saved.

MRS. O. M. STEARNS.  
R. F. D., No. 1, Box 10,  
West Canaan, N. H.

### GAS HINT

Here is a hint to some one using gas. If you wish to bake potatoes, take a cover from your other stove, put potatoes on this and turn a deep grate dish over them, this saves gas and they bake very nice; do not turn gas too high.

MRS. C. A. JOHNSON.  
44 Spaulding street, Nashua, N. H.

MRS. L. H. MASON.  
Kezar Falls, Me.

### TREATMENT OF CHAMOIS

The secret of keeping chamois skin and chamois gloves soft and supple is to hang them up while still soaped.

MARTHA MAHON.  
201 Bradford street, Pittsfield.

### TO MAKE HARD SOAP

Mixture No. 1—Two cans potash, 1-4 lb. powdered borax, sal soda size of an egg. Put the above ingredients with two quarts cold water in an earthen jar over night, stir until dissolved. Use a stick when stirring.

Mixture No. 2—Four quarts melted and strained grease (not too hot), put into earthen jar and add 1-3 cup liquid ammonia. Pour mixture No. 1 into the grease, stirring as you add the same gradually. Stir till as thick as honey, add 1-2 ounce of oil of sassafras. Pour into shallow cloth lined wooden boxes. Let stand about eight hours and cut into cakes.

CARRIE A. KEMP.  
24 Crystal street, Worcester.

### SURPRISE NUTS

Take some large English walnuts, split and remove the kernels, placing inside nuts some small trinkets of value. Glue narrow ribbon to one end, fasten together both halves with the same. Heap them in a bowl with other nuts, having one gift nut for each guest.

MRS. M. GLEASON.  
Park street, Palmer.



### Left Over Dampened Clothes

Clothes that have been dampened down for ironing and can't be finished. If put in lower part of refrigerator can be left there for days without mildew and still be ready for ironing.

MRS. OTTO JASSOY.

2 Browning avenue, Dorchester.

### TO CURE A FELON

Take a fresh egg and crack the shell at the large end. Make a hole just large enough to admit the thumb finger, whichever it may be, and force it into the egg as far as possible without rupturing the shell. Wipe off the egg which runs out and bind a handkerchief or soft cloth around the finger of thumb, leaving the egg on over night. This will generally cure in one application, but if not make another application.

MISS GRACE HALLOCK.

68 Vine street, West Lynn.

### TO BRIGHTEN MATTING

Take a pint of salt dissolved in one-half pail of water, wash the matting twice during the summer with this and dry quickly with a soft cloth.

ELVA F. WESTGATE.

181 Tremont street, Taunton.

### RUSTY SHEARS

A good pair of shears carelessly left out of doors for some time seemed hopelessly rusty until they were scoured with salt moistened in scalding vinegar, soaked for a day in kerosene oil, then dried, sharpened and vigorously rubbed with flannel cloth dipped in sweet oil. The result was that they were restored to their original use and brightness.

MRS. CARL LARSON.

20 Wachusett street, Worcester.

### To Iron a Tailored Shirt Waist

Iron the collarband first on the right side, then on the wrong, till perfectly dry. Next turn the waist inside out and lay it on the board with the back down, the right side will be up. Begin to iron between shoulders to collar, across back to sleeves, around neck, across shoulder-seams toward fronts to about the same depth as across back. This gives a bulge to the front of shoulders. Then turn the waist around and iron the remainder of fronts. Turn again and iron remainder of back and under arms. Finally iron a cuff and up on sleeve-opening until almost dry, then turn the sleeve right side out, finish cuff and iron sleeve. If these directions are followed the waist will be right side out when last sleeve is turned and will not be wrinkled.

MRS. LUCY LEE.

23 Lexington avenue, Cambridge.

### A RUSTY NAIL

Bathe the foot and place in a pan with enough common coal oil poured in to cover the affected part and allow it to remain in the oil for 30 minutes. The pain will be allayed to return no more.

MRS. F. B. FLINN.

64 Lafayette street, St. Johnsbury, Vt.

### FOR CHILBLAINS

For those dreadful chilblains just try kerosene. Apply two nights and then not again until they bother.

MRS. C. A. JOHNSON.

34 Spalding street, Nashua, N. H.

### BRUISES

For bad bruises bathe with a solution of tincture of arnica, using two teaspoons to half pint of water, or, if this cannot be easily obtained, use one part vinegar to three parts water.

MRS. CLARA HESS.

145 South Grange street, West Roxbury.

### New Stair Carpet Out of Old One

A novel way to make a new stair carpet out of an old one is to get some worn-out body brussels carpet, rip the seams and on the back of the strips make a small stencil border in brown. It makes a handsome and inexpensive stair carpet. The back of the body brussels was a light tan, so the combination was very pretty.

### HANDY POCKETS

If pockets are put on the under side of aprons, near the right hand edge they will be found just as convenient for use, yet will not catch on door knobs and get torn.

LUCY LEE.

33 Lexington avenue, Cambridge.

### To Take Spots From Wash Goods

Rub them with the yolk of an egg before washing.

MARTHA McMAHON.

201 Bradford street, Pittsfield.

### Substitute for Cream of Tartar

If one falls short of cream of tartar when cooking, a tablespoon of vinegar to a cup of sweet milk may be used instead.

MRS. H. HINKLEY.

Richmond, Me.

### PRESERVING PICKLES

Pickles are kept sweet by laying little dry mustard on the top of the pickle jar.

ELLEN FOX.

108 Crary street, Providence, R. I.

### TO PROTECT GLOVES

To protect gloves when the hands perspire, keep a roll of absorbent cotton on your dressing table, and slip a little bit of it between the palm of your hand and the glove. The cotton will absorb the perspiration.

MRS. W. A. KEITH.

1 Carlton street, South Peabody.

### DOOR BUMPERS

Door bumpers screwed to an ordinary dining chair will raise it to the proper height for the child that has outgrown its high chair. The bumpers may be stained to match the finish of the chair.

MRS. J. N. KERIG.

37 Union street, Lynn.

### Clothespins Will Keep Window From Rattling

If clothespins are split in two, one piece may be used for each window. They are painted white and fitted with a screweye in each head, they may be hung on a hook by the window and are always ready for service.

MRS. H. B. CROSBY.

225 Lexington street, East Boston.

### A SWEDISH CUSTOM

Will be a delightful change to the hostess who serves afternoon tea. Substitute waffles and coffee. The waffle are cut in quarters, kept hot and dusted with fine sugar. If properly made they are as convenient for gloved hands to manage as any water. A waffle with out syrup will be found as light and digestible as an ordinary tea-cake.

SYLVIA GRAY.

The Lowell, Cambridge.

### TO CLEAN A KITCHEN RANGE

To clean deposit from underside of your kitchen range covers, and oven top place few pieces of scrap zinc on fire. When the metal is consumed you will find little trace of the black charring substance which collects according to different fuels used in your stove.

MRS. FRANCIS G. BRYANT.

1133 North Main street, Montello.

### To WASH FLOOR

For washing a floor done with any of the floor finishes there is nothing more satisfactory than skim milk and water, at blood heat. Use two quarts milk to four of water. The cloth should be wrung out nearly dry and the floor wiped rather than washed. This method will tend to preserve the gloss.

West Brookline. LUCY W. JONES.

### TO SCRUB A FLOOR EASILY

Clamp an ordinary scrubbing brush into a mop handle and you will have something for scrubbing floors and porches which will be far superior to the usual broom.

MRS. B. CONSTANTINE.

Newton street, Weston.

### TO KEEP FABRICS WHITE

To prevent white fabrics, such as tulle or silk evening gowns, choice lace or crepe shawls becoming yellow when packed away, sprinkle bits of white wax freely among the folds.

MRS. C. M. STEARNS.

### Old Fashioned Flour Pancakes

One-half pint milk, sweet, 3 table spoon sugar, 3 table spoon flour, 2 eggs, 1 teaspoonful soda, a little nutmeg. Drop from a spoon into hot fat like doughnuts; they come out all shapes. Should be eaten hot.

MRS. J. E. KIMBALL.

## Dessert

### Prune Jelly

Steam a few prunes until they are soft. Then take out stones and put them into a wet mould. Turn over them a jelly made of a cupful of sherry, a table spoonful of lemon juice, the juice of 2 oranges and 1-2 ounce of gelatine soaked in 1-2 cupful cold water and dissolved in 1-2 cupful boiling water. Serve with whipped cream sweetened to taste.

MRS. W. J. COGSWELL.

102 Greenbrier street, Dorchester.

### Mock Maple Frosting

One cup brown sugar, 1-2 cup white sugar, 1-4 cup boiling water. Boil until it threads, then remove from stove and pour slowly into a bowl in which is the white of 1 egg beaten to a stiff froth. Beat until it is thick enough to spread on cake.

MRS. W. J. COGSWELL.

102 Greenbrier street, Dorchester.

### Frozen Cranberries

Four cups cranberries, 2 1-2 cups sugar, 11-2 cups boiling water; pick over and wash the berries, add water and sugar; cook 10 minutes, skimming during the cooking; rub through a sieve, cool, and pour into one-pound baking powder boxes; pack in salt and ice, using equal parts, and let stand 4 hours.

MRS. A. F. WENHAM.

48 Norway street, Boston.

### CARE OF SOAP

Do not put soap in the same cupboard with your groceries. There are many things that are easily tainted with its strong odor.

MRS. M. A. TILDSLEY.

250 Gold street, South Boston.

## GRATING MACHINE

### Material to Be Ground Placed in Hopper and Lid Closed

A grater for grinding large quantities of various materials, as converting bread into bread crumbs, for instance, has been invented by a Louisiana wo-



man. A casing with a hinged sectional lid acts as a sort of hopper, and its ends form bearings on which a cylindrical grater revolves. The material to be ground is placed in the hopper and the handle of the cylinder turned. The grated material drops out through a slot in the bottom of the hopper that is too small to admit of the passage of the stuff in the original shape. The lid of the casing can be folded over close to the grater, or can be extended along the top of the whole implement to retain the articles in it. Without such a guard the action of the grater would force some of the contents of the hopper out at the top while it was grinding that in the bottom. The pressure on the material as it becomes wedged between cylinders and casing wall is what pro-



## HOT WATER

The best medical preparation in the world is plain hot water. Drink a glass of it every night if you want a good digestion, a good sleep and a clear complexion. Put a bag of it to your feet when you have a cold, to your back when you have a back ache, and at the nape of your neck when you have a headache or feel sleepless. Soak the feet in it when they are tired. Soak the hands in it before manicuring.

MRS. FRANK B. HOGAN,

Harwich.

## FOR THE CLOSET

For a closet which has only a portiere to close it, I have an idea for more tightly closing it while sweeping the room, which I think is original with me as I have never seen it in print. Fit a window shade roller to the frame work over the door on the inside of the closet, then tack any window shade material opaque holland preferred; to the roller, having it wide enough to cover the frame of the door at the sides. Make a hem in the bottom, in which to put a stick, as you would for a window. This inside curtain should be long enough to reach the floor, of course, and when not in use, can be rolled up and entirely out of sight in the room.

MRS. ANNIE L. SWAN.

695 High street, Bath, Me.

## PRESERVING

Utilize glass preserving jars which have been cracked and cannot be used for canning, to keep small articles, as nails, screws, picture knobs, hooks, odds and ends of all sorts in. By rolling the jar over and over you can easily see any object, without touching them.

MRS. C. A. CARLETON.

170 Cumberland street, Cumberland Mills, Me.

## GREASELESS COLD CREAM

Glycerine, one ounce; potassium carbonate, 30 grains; stearic acid, one ounce; water, five ounces; boric acid, 20 grains.

MRS. M. GLEASON.

Park street, Palmer, Mass.

## GOOD THINGS TO KNOW

The juice left over from canned peaches makes a delicious flavoring for ice cream, using about 3-4 of a cupful to 1 quart of custard.

When two kinds of filled cake are wanted bake four layers, cut each one in half, fill four halves with one filling and the other four halves with another kind.

LUCY LEE.

33 Lexington avenue, Cambridge.

## BABIES' STOCKINGS

To make baby's cashmere stockings last longer, after shrinking, cut off silk tips from heel and toe of stocking, then stretch stocking over darning ball, and darn a new heel and toe with white shetland floss. I found this has saved many new ones for awhile longer.

MRS. LUCRETIA R. MULDER.

2549 Centre street, W. Roxbury.

## TO PREVENT FRUIT JARS FROM BREAKING

Place a net cloth under the jars to be filled with hot fruit. I find this plan better than any other to prevent cracking.

## TO STOP NOSE BLEED.

Place a spoon or cloth wrung out of cold water on the back of the neck. If bleeding continues use a small piece of absorbent cotton in the nose. But the spoon or cold cloth on the back of neck should stop the flow of blood.

MRS. DOGGETT.

street Mattapan.

## BETTER THAN A HOT WATER BAG.

Make a bag the required size out of flannel, and fill with clean, dry, white sand. Sew up the end of the bag and inclose it in another sack made of some linen. Heat the bag in any way convenient, and you will find it will hold the heat much longer than a hot water bag.

MRS. W. W. JACOBS.

Box 67, Hudson, Mass.

## NOVEL DISH PAN

### Keeps Dishes and Cutlery Separate and Standing Upright

A dish pan that serves the double purpose of a receptacle in which to wash dishes and one in which to keep them has been designed by a California woman. In the bottom of the pan, in the centre, is a ring-like abutment. Along one side are top and bottom curved bends in which knives, forks and spoons



can be stood upright and kept separate from the other contents of the pan. With the ring in the centre dishes are stood up around the sides, which makes them easier to wash and does away with the necessity of the washer having her hands always immersed in the hot, soapy water. Furthermore, the invention takes the place of a cupboard in families where only a few dishes are used, as these can be kept in the pan when it is not otherwise in use. Another advantage of having the dishes stand upright in the wash pan is that they drain better. In fact, one can be used for a drain pan alone.

## TO WASH MIRRORS

Rub over with chamois skin wrung out of warm water, then wipe with a piece of dry chamois skin. This method saves much strength.

MARGUERITE ALLEN.

South Yarmouth.

## TO FOLD SKIRTS IN PACKING

Instead of spending time to baste the plaits when packing dress skirts, to keep them smooth, just fasten the plaits at the bottom with paper clips. You will find when you come to unpack that every plait is in place and the skirts will need no pressing.

MRS. H. B. CROSBY.

225 Lexington street, East Boston.

## USES FOR SODA

Nothing is better to brighten the dishes than to scour them with equal parts of soda and cornstarch.

A very little soda put into all vegetables while cooking makes them tender and easier to digest. Put a little soda into the kettle when you are boiling meat as it will make the meat tender. Add soda to the water in which you boil onions and they will never hurt anyone who eats them. If the milk you mix your raised bread with has become soured put in soda to sweeten it before scalding it. Nothing is better than a teaspoonful in the bath and to clean artificial teeth. For canker rinse the mouth with a solution composed of one level teaspoonful of soda and a cup of warm water. An obstinate case of sore mouth may be cured by a mixture of equal parts of soda and powdered rhubarb root (which may be bought at any drug store), one teaspoon of each in a cup of water used to rinse the mouth frequently.

MRS. JOHN J. MURPHY.

## MAKING STOCKINGS FOR LITTLE ONES

A good way to make stockings for little ones. Take big ones that have been passed over and shape them, then put in new feet from the pieces left from the cutting, and you have a pair for children without cost and they last a long time and are a time saver, as they can be put in the bag bag when they come to darning, saving washing as well as mending. MRS. J. C. MOUTON.

Berwick, Me.

## A HANDY PLACE FOR CLOTHES-PINS

### PINS

Take a piece of print 1-2 a yard long and stitch a piece a quarter of a yard long to the front of it; then put it into a binding to button or tie around you just like any common apron. This makes a handy place for your clothes pins when hanging out or taking in the clothes; you do not have to keep stooping over for clothes pins. This kind of an apron is handy when you are sewing, as you have a place for your thread, scissors and thimble and when you get up in a hurry you do not have to stoop to pick up your things.

MRS. ERNEST NOYES.

22 Sixth street, Auburn Maine.

## USE FOR OLD STOCKINGS

A dry mop can be easily made from old stockings. Cut off feet, slash legs lengthwise twice within six inches of the top, tie firmly to broom handle, and you will have an excellent dry mop.

MRS. E. S. CUMMINGS.

9 Cummings avenue, Concord, N. H.

## USE FOR BUTTER PAPER

Butter paper is fine for drawing, and for children who enjoy it. A small roll with a new pencil makes a pleasing gift for the Christmas stocking.

MRS. H. HINKLEY.

Richmond, Me.

## IN WASHING PINK COTTON GOODS

When washing pink cotton goods the color may be made fast by using "red" instead of bluing.

Boil a piece of "Turkey Red" in a pint of water, bottle the red-stained water and use it like liquid blue, experimenting with it a little at a time until the right tint is secured.

MRS. H. B. CROSBY.

225 Lexington street, East Boston.

## TO PREVENT WRINKLES.

To keep creases from coming in cheeks always rub upward when washing and drying the face. Also rub the cheeks upward with tips of fingers (where creases form) several times a day. This will help to fill up creases if they have already formed, although it may take some time, if creases are very deep.

ISABELLE SCHINDLER.

97 Morton street, Newton Centre.

## FOR DRESSING CHILDREN

If mothers will sew a piece of tape on the bottom of each drawer leg, to pass under the instep in the same way as the strap on leggings, they will find that even a 3-year-old can pull on his own stockings, and the drawers will remain smoothly in place.

I also mark the front band of drawers and trousers with red or black thread. Time is valuable in the morning, but now I am not interrupted with requests to "please put on my stockings" and "tell me which is the front." The children also are learning self reliance.

MRS. M. C. HENDERSON.

83 Johnson avenue, Winthrop.

## LAUNDRY SUGGESTION

When hanging out clothes in cold weather, try heating the clothes pins, put them in a baking pan in the oven. Then make a clothes pin bag. Put in the hot pins, fasten around your waist, and both body and hands will keep warm all the time you are hanging out your clothes.

MRS. WINNIE B. SMITH.

83 Western avenue, Auburn, Me.

## A NICE GIFT

A nice birthday gift is a handkerchief box, prepared at home. Buy a pretty handkerchief box and make a soft cushion-like pad of pink, blue or red cambric and fill with sachet powder. Make this to fit the bottom of the box. If one wishes, one or more handkerchiefs can be put in the box. A small piece of baby ribbon to match the cushion can be tied in a bow on the key.

MISS ANNA FOLGER.

Russell's Mills, Dartmouth.

## CURE FOR LOCKJAW

Cure for lockjaw, said to be positive. Take a small quantity of the spirits of turpentine, warm it, and pour it on the wound and relief will follow very quickly.

MRS. S. H. JONES.

549 Westford street, Lowell, Mass.



### Neckwear From Handkerchiefs

Select handkerchiefs with hemstitched or embroidered borders.

**Collar**—Cut off two corners and connecting edge as deep as desired. Turn down a narrow hem and at the back of it place a tape a little broader than the hem. Fasten the tape with loose stitches. This serves as a binding, but will not be thick and clumsy and will prevent the stretching of the soft material. Baste the tape into the waist neck and turn down the collar on the outside of neck band of waist.

#### BUTTERFLY BOW.

Cut off the other two corners so that the pieces will be triangular in shape. Gather the cut edges and sew them together. Cover the sewing with a strip from the part left of the edge between the corners, add a loop for fastening to collar button.

#### ANOTHER BOW OR STRING TIE

If the strip from the middle of the handkerchief is wide enough cut into two strips and bring the two narrow ends together. With many stitches hem the sides and the result will be a string tie with fancy ends. If plain hemstitched add fisher's roses to each corner, or a border of lace.

To make a bow knot of the middle strip: Hem the cut edges and tie into an old-fashioned cupid-knot.

#### TWO PRETTY TIES OR JABOTS

Cut the handkerchief into halves diagonally or lengthwise. Arrange in cascades of points, or side-plait from the outer edges, turning the plaits centreward. Add a binding of the proper size and slip under the stiff turn down collar.

When one has not time or ability to embroider or otherwise make dainty neckwear she can have at one-third the store selling price a goodly supply of articles by utilizing a fairly cheap grade of handkerchief.

MARGARET D. PLYMPTON.

566 Main street, Waltham.

### SMOKY STOVE

Here is a remedy for smoky furnaces or stove, one that seems too simple to be true and yet has been tested many times. Put two or three lead covers that come around a pound of tea in the stove and burn them; scraps of zinc will do as well.

MRS. R. D. KING.

73 Perkins street, Jamaica Plain.

### TO A FACTORY WORKER

In answer to your letter about my remedy for the bugs in the head, you can get the tincture larkspur in most any drug store. Twenty cents' worth will do for three times. Rub it on the scalp at night, comb well in the morning. Do this three times a week until the head is clean. You will find this to be a sure cure.

MRS. MURPHY.

33 Summer street, Medford, Mass.

### A SIMPLE NIGHT LIGHT

Take a glass bottle, such as a small vial, and put a small piece of phosphorus in it, about the size of a pea will do, and see that the cork fits tightly.

Then get a little of the best olive oil, such as is sold for table use. Heat to boiling point and pour on the phosphorus, fill the bottle about one-third full and cork tightly. When requiring a light, remove the cork to let the air enter, then cork up again and the whole of the empty space in the bottle will become luminous; as the light becomes dim remove the cork and allow more air to enter. Should the oil become solid through cold, hold between both hands until warm. It will give light for several months and is safe.

MRS. J. A. STEUER.

225 So. Union street, Lawrence, Mass.

### PROTECT UMBRELLA STAND

By placing a large carriage sponge in the bottom of a China umbrella jar you will avoid striking the bottom, which is often broken in this way. The sponge will also absorb the water from an umbrella; it may afterward be wrung out.

MRS. J. M. THOMPSON.

Congress street, Fitchburg.

### WHEN BAKING TOMATOES.

When baking tomatoes try putting them in muffin-pans, which hold them nicely.

MRS. D. F. McCAULEY.

16 Dagget place, Clinton.

### TO DRIVE AWAY RATS

If rats enter the cellar a little powdered potash thrown in their holes or mixed with meal and scattered in their runways never fails to drive them away.

MRS. McQUINNNESS.

44 Clark street, Brooklyn.

## A USEFUL ROASTER

Retains Steam Well and Keeps the Fowl Moist and Tender

A roasting pan for which several advantages are claimed has been designed by an Ohio man. In the first place it is of a convenient shape, being just the right size to hold a chicken. The bottom portion has an extended top rim with a shoulder effect, and the lid, which is



hinged to one side, fits closely in this and prevents any of the steam from escaping there. There are holes in the top of the lid to allow the steam to escape if there is too much of it. It is pointed out that by keeping the steam in the utensil the fowl or meat therein will be kept always moist and will therefore be much more tender than if roasted in dryer air. Another advantage is that the cook need not fear having her hands scalded by the outrush of vapor when she removes the lid, as this can be done merely by raising it on its hinges with a long fork.

### LABEL FOR SPICES

If you buy spices in 1-4 pound packages, you will find on one side a strip of black about 3-4 of an inch wide. On this the name of the spice is printed in white. Cut this out and paste on your bottles or whatever you keep your spices in, and you have a label that will not rub off and one you can see without any trouble. Another good way is to put your spices in baking powder tins and put the label on the covers. You can keep them all in one large box and your labels are all in sight.

MRS. JERRIOR.

127 Beacon street, Chelsea.

### TO GET RID OF RATS

To get rid of rats, besides using traps, cats or dogs, try chloride of lime. It is said they never come where that is placed.

MRS. G. C. STRATTON,

30 Crosby street, Augusta, Me.

### TO MAKE A MEASURING CUP

Take a condensed milk can and cut it close to edge of rim, it will make a fine one. You can afford to have a few on hand.

H. SCULLY,

100 South Main street, Fall River.

### English Plum Pudding

Half a pound stale bread crumbs, 1 cup scalded milk, 1-4 pound sugar, 4 eggs, 1-2 pound raisins, seeded, cut in pieces and floured, 1-4 pound currants, 1-4 pound finely chopped figs, 2 ounces finely cut citron, 1-2 pound suet, 1-4 cup wine and brandy mixed, 1-2 grated nutmeg, 8-4 teaspoonful cinnamon; 3 teaspoonful cloves, 1-3 teaspoonful mace, 11-2 teaspoons salt; soak bread crumbs in milk, let stand until cool, add sugar, beaten yolks of eggs, raisins, currants, figs and citron; chop suet and cream with hands, combine the mixtures, then add wine, brandy, nutmeg, cinnamon, cloves, mace and salt; eggs beaten stiff, turn into buttered mould, cover and steam six hours.

White Sauce: 1 pint milk and 1/2 cup butter, which have been beaten together, and sweeten and flavor to taste.

## FOR WASHING SWEATERS

For washing sweaters of any kind of color. Take 5 cents' worth of soap tree bark, and steep it in a quart of boiling water for a half-hour. Then strain it through a cheese-cloth bag so as not to get any of the bark in the water. Then add two quarts of lukewarm water and put in your sweater, letting it remain about 15 minutes. After that sop it up and down in the water until the sweater begins to look clean. You will be surprised at the result. Do not rub any soap on the sweater as the soap bark is very soapy. Your sweater will not run or shrink if washed in this way after you have rinsed it from this water. Rinse it twice in lukewarm water, running it through the wringer so as to get it perfectly dry. Then put newspapers or clean white cloth on the porch and lay the sweater on it shaping it as if it was on the person, so when it is all dry it will not be out of shape or shrunk, but look like new and the wool will stand out on it as when you first bought it. I have washed mine in it and it turned out fine. By hanging them on the line they sag and hang badly besides spoiling the shape of the sweater.

MRS. E. S. CUSHMAN.

84 High street, Medford, Mass.

## TO KEEP EGGS

Now that fresh eggs are selling from 60 to 70 cents per dozen, "store eggs" are not very reliable. It does give the good housewife a very comfortable feeling to have a big jar full of nice eggs that have not cost over 25 cents per dozen, and this is how to do it:

First procure the eggs when cheapest, which is about April 1, and be sure they are fresh laid. Then take 1 pint of unslacked lime, slack with 1 pint boiling water, add 9 quarts of cold water and 1-2 pint table salt. Place eggs carefully in a jar. After the lime is cold and has settled dip the clear liquid onto the eggs. Be sure to keep covered with water all winter. To insure that, put a piece of cloth over with a plate or piece of board to keep them down. Will keep indefinitely. If the shell grows thinner to boil, puncture one hole in the shell with an awl or darning needle; will save its breaking. Keep in a cool place.

MRS. L. A. ANDREWS.

West Acton, Mass.

## WHEN WASHING CARPETS

When washing carpets add a couple of handfuls of salt to the water, this will kill any moths, bugs or maggots that may be in the pile of carpet.

MRS. BARLOW.

63 Kent street, South Lawrence.

## RECIPE FOR MAKING SOAP

Place a stone crock in a tub of cold water. Put five (5) pints of cold water into the crock and in it dissolve two cans of boughten lye. Let it stand until the lye cools, then stir in nine (9) pounds melted grease (cold) and one-half cup of kerosene oil. Stir briskly about 20 minutes or till it is right to spread smoothly. Have ready a shallow box with a piece of old thin cloth on the bottom to prevent soap from sticking. Then spread in the soap, and cut into bars before it hardens. I have used this recipe for a number of years and like the soap made from it. It saves time to put the lye dissolving the night before wanted.

MRS. L. A. ANDREWS.

10 Gifford court, Salem, Mass.

## Mexican Stew

Three tablespoons butter; put in a frying pan and melt; add 3 even tablespoons flour and 3 tablespoons chopped onion; brown a little; then add round steak; cut up in small pieces and sear on all sides; then add 2 cups strained tomato, 2 cups meat stock, 1 cup kidney beans, previously cooked tender; season, salt, pepper; cook all until meat is tender, then have ready 1-2 cup rice cooked in boiling water until soft and lay rice in spoonfuls around a platter; put meat in centre, then pour some broth over meat; serve.

MRS. M. E. GAY.

68 East Central street, Natick.



## A GOOD FLOOR COVERING

If anyone has a kitchen floor with large cracks or very splintery try my plan. Take an old ingrain or other carpet, too much soiled for other rooms, tack down very firm. Now make a paste of 2 quarts of flour, mix smooth with a little cold water, add a large tablespoonful of pulverized alum and glue enough to fill a tablespoon when broken in small pieces. Now pour boiling water enough in to make a paste (not too stiff), take a large paint brush (we took a whitewash brush), go over the carpet as though you were painting it. Let it get good and dry. Get oil (linseed) enough to use, according to size of kitchen, yellow ochre also. Our kitchen is 14 by 24 feet. We used five pounds yellow ochre and about six quarts of oil. Use turpentine, according to your own judgment, and behold an oil cloth you could not buy, for it will outwear any you could buy in the stores. We gave up floor, or rather carpet, two coats of paint. Of course, if one would want to use an old brussels carpet, turn wrong side up, for the nap on brussels carpet does not take paint well. Try it. I am sure you will be pleased. I am very proud of my floor, whereas before it was a sight large cracks and splintery. Could not use a mop on it without having lint all over the floor.

MRS. O. M. STEARNS.  
R. M. D. 1, Box 10, West Canaan, N. H.

## Monthly Prizes for Everyday Helps

For the most useful and practical everyday helps and household suggestions printed on this page, prizes will be awarded each month as follows:

One prize of \$5, one prize of \$3, one prize of \$2, and five of \$1 each, making eight prizes in all each month.

There is no limit to the number of helps and suggestions that contributors may send, but they should be on separate slips of paper, each slip having the full name and address of the woman sending it.

Contributors should aim to be original, helpful and timely in their suggestions.

Address "Everyday Helps Editor, Sunday Post." Write only on one side of the paper.

## CHILDREN'S POCKET MONEY

It is a capital plan to provide children, as soon as they are able to write neatly and do addition easily, with a little weekly or monthly allowance and an account book. With this money the child should be expected to provide himself with some small necessities; a girl should be expected to buy gloves and small ribbon; a boy ties and school necessities, such as pencils, copying books.

There is nothing more required in the present day than that children should be taught early what true economy is, and to exercise their judgment, not only their fancy, in making purchases.

A little early instruction and experience if need be of the great discomforts of extravagance may save them from much suffering in after years.

MRS. G. M. CUNNINGHAM.  
428 Amherst street, Manchester, N. H.

## To Wash Fine Lace Handkerchiefs.

Put them into warm water, with a few drops of ammonia, and wash with castle soap. Do not iron, but pull out the lace and spread the handkerchiefs out until nearly dry on any perfectly smooth surface. Then fold and press under a heavy weight. Hope some one will try.

MRS. C. E. CLUTE,  
12 Westminster street, Roxbury.

## POTATO PICK-UP

### Device Obviates Necessity of Constant Stooping.

Any farmer will tell you that the job of picking potatoes is a back-breaking operation. If you don't believe it try standing with your fingers touching the floor for a day or so. A man in Maine has invented a picking device which renders this stooping unnecessary. The im-



plement has a long handle with a net affixed to one end. Projecting from this net is a scoop. The net is jointed to the handle and moves backward and forward. Fastened to this bar that holds the net is a rake, which projects in front of the receptacle and rakes the tubers into it. As the scoop is shoved along in the row the rake is drawn toward it by the same movement and the potatoes scraped into the net as rapidly as they could be collected by hand and much more comfortably.

### Floating Pudding

One quart milk, 4 eggs, yolks and whites beaten separately, 4 tablespoonfuls sugar, 2 teaspoonfuls vanilla, 1-2 cup currant jelly; heat milk to scalding, beat the yolks, add the sugar and pour on them a cup of the scalded milk, then add the rest of milk; cook until thickens; when cool flavor, put in glass dish or cups and put the well beaten whites into which you have the jelly a spoonful at a time, on the top.

MRS. WILLARD E. JORDAN.  
23 Rockford street, Roxbury.

### Christmas Pudding

One cup molasses, 1 cup milk, 1 cup raisins, 1 cup currants, 3-4 cups pastry flour, measured before sifting; 1 teaspoon soda dissolved in the milk, 1 egg, 2-3 cup chopped suet, 1-2 teaspoon salt; stir well; 1 gill brandy, 1 large teaspoon vanilla, 1 whole nutmeg, mace and cinnamon 1-4 teaspoonful each, 1-4 pound chopped citron, 1-4 pound preserved cherries; boil steadily five hours in a tight pudding mould; put into a large deep kettle.

Linens should be darned on the wrong side of the material. The long running stitches which form the warp should be made first, and should follow the thread of the linen, being careful not to sew too tightly the running stitches, and to leave a small loop each time when the thread turns to allow shrinking.

M. A. TILDSLEY.  
237 Gold street, South Boston.

## USES FOR OLD SHIRTS

A number of uses for men's shirts which are past wearing: Take the back and make a small apron, using the front powder for a bib and ties. The sleeves make a powder with 1-2 of flour. Beat the eggs nice protection for the dress sleeves when doing your work. Run a piece of elastic in top and bottom and pull over the sleeve. These aprons are nice powder. Beat very hard. Now add flour to put on over a clean apron when washing dishes or doing any dirty work, and are a lot easier to wash than a big one. Outing flannel and woolen ones make nice petticoats for the little ones, also bloomer drawers to put on over their other ones when going out to play and can be easily removed when they come.

## FURNACE FIRE HELPS

Furnace fire will be found invaluable for broiling thick cuts of steak, fowl or fish which on an ordinary kitchen fire takes so long and is very tiresome. The children too will enjoy popping corn on the furnace fire.

MRS. LILLIAN REID.  
301 Linwood avenue, Pawtucket, R. I.

## HOME-MADE BAKING POWDER

Does everyone know how much can be saved by making your own baking powder? It is very simple. Take 1 cup cream of tartar, 1-2 cup saleratus, 1-2 cup corn starch. Sift these together several times and it is ready for use.

MRS. JENNIE B. LAWRENCE.  
DAINTY CURTAINS

Use scrim and put two rows of hemstitching down centre, also on bottom, leaving a two-inch hem on both top and bottom. Have hemstitching an inch wide and finish with narrow curtain lace. Very handsome and cheap.

FANNIE CRAIG.  
91 Independence avenue, Quincy.

## Mock Cherry Pie

One and one-half cups cranberries, 3-4 cup seedless raisins, 1 cup granulated sugar, 1 cup hot water, 2 tablespoonfuls flour, 1 teaspoonful vanilla and a few drops almond flavoring; bake with the usual two crusts. It is better to cook the berries in the water a few minutes.

MRS. JAMES MOSS KEUR.  
154 Morrison avenue, West Somerville.

## Mock Cherry Pie

One large cupful cranberries, one-half cupful raisins, chopped fine, one-half cupful hot water, one cupful sugar, one rolled cracker. Heat on stove before putting in pie. After taking from stove add one teaspoonful of vanilla.

MRS. W. B. WELDON.  
201 California street, Norwood.

## WASHING FLUID.

For Inquirer—One ounce salts of tartar, 1 ounce sal ammonia, 1 can potash, quarts water. Stir with wooden stick in a wooden pail, or enamel pan. Do not inhale the fumes. When dissolved bottle and use half-cup to a boiler of clothes. Glad-to-Help-Another.

## Velvet Sponge Cake

One cup flour, 1 cup sugar, 1-2 cup boiling water, 1 egg, 1-2 teaspoon baking powder, flavoring and salt. Sift baking powder with 1-2 of flour. Beat the eggs very light, add sugar, salt and flavoring. Then add 1-2 cup flour without baking powder. Beat very hard. Now add flour and baking powder, and gradually stir in the boiling water. MRS. E. S. SCOTT.  
Brookline, N. H.

## ROLLED JELLY CAKE

Three eggs, one teacup of fine sugar, one teacup of flour. Beat the yolks until light, then add the sugar. Then add two tablespoons of water, a pinch of salt. Lastly stir in the flour, in which there should be a heaping teaspoon of baking powder; the flour add gradually. Bake in long, shallow biscuit tins, well greased. Turn out on a damp towel or a bread board, cover the top with jelly and roll up while warm.

## Hulled Corn

Take 3 or 4 quarts yellow field corn, put in large kettle full or nearly full of water, add 5 or 6 large teaspoons soda, cook till corn swells and hulls come off easily. Wash and rinse in several waters, then when hulls are about out, put back in kettle, after first washing kettle, and continue cooking, changing water 3 or 4 times till done, salt last water.

MRS. MATTIE J. CURRIER.  
R. F. D. No. 1, Concord, N. H.

## A Delicious Pudding Sauce

Cream a piece of butter the size of an egg, a scant cup of sugar, 1 tablespoonful of flour and a pinch of salt; add 1-2 cup boiling water; cook a few minutes until the mixture begins to thicken, then flavor with a tablespoonful of wine or brandy for plum pudding, or vanilla or lemon for other desserts.

MRS. H. H. WHITTIED.  
53 Linden street, Arlington Heights.

## COLD CURE

A nice remedy for anyone with bad lungs, or a bad cold: Take a piece of flannel, long and narrow; lay on table; put on dry mustard, rub into the flannel, fold together, pin onto the undershirt and wear all winter. It never burns unless you wet it in some way. It helps where everything else has failed.

MRS. ELLEN BARTLETT.  
21 Myrtle avenue, Whitman.

To 2 In. 11 months a 8/3 16 5



## HINTS AS TO THE BEST CARE OF GOLDFISH

There is nothing prettier in a room than a bowl of goldfish. The bright-colored, lively little creatures darting in and out of the green vegetation in the bowl make a picture that one never tires of studying.

But goldfish are delicate things and it is depressing, when one has left them full of life and energy the previous night, to discover them dead in the morning. I find that many novices have trouble in the same direction and in some instances have given up the attempt to keep fish in the bowl. So I decided to get expert information on the subject for the benefit of the readers of this column.

"In the first place," said the expert I consulted, "don't make the mistake that one woman did who came complaining to me today. I questioned her concerning the food she had given the fish and found that she had fed them nothing but bread. That is a sure way to kill the fish, for the bread contains yeast, and this sours the water, and it would be necessary to change it every half-hour or so to keep the fish alive."

"If you will watch a fish that is fed with bread, you will see him eat it for a little time, but as the bread gets sour from the action of the water he will take it in his mouth and cough it out very quickly. Common sense ought to teach one that when the fish spits out the bread it is not the right food for him. Oatmeal makes good fish food, but the prepared food made especially for the purpose is the best thing to feed them with."

"Don't overfeed the fish. They don't require a lot of food. Give them enough to have a good bite or two, all around, but don't keep the fish food floating all the time on the surface of the water. It fouls the water and the fish will overfeed themselves and probably die."

"When you see the fish seeking the top it is a sure sign that the water is getting stale and should be changed. The fish will naturally stay near the bottom and as long as the water has sufficient oxygen for their needs they will swim around in any part of the bowl. But when the oxygen is getting low and the water used up you will see the fish crowd to the top and begin to gasp. When they do this, thrusting their heads half out of the water and gulping in the air, you will know that they need fresh water, and if you do not give it to them quickly you will find your fish floating at the top, dead."

"Don't keep the fish bowl in a dark corner. The fish require sunlight, and if they are given plenty of light and air, the water will not need to be changed so frequently. Remember that the fish are accustomed in their native habitat to sunlight and air all around them. From this they are taken and confined in a small bowl, and this bowl is kept in a close room, into which the sun seldom or never penetrates, and the consequence is the oxygen in the water is used up rapidly and the fish die for want of air."

"A very pretty effect can be produced by a suitable quantity of seaweed and pebbles, with sea shells. When the pebbles are strewn on the bottom of the bowl and the sea weed placed so that it seems to be growing out of the pebbles the home aquarium looks very pretty."

"Better begin with a few fish and do not overcrowd your aquarium until you have learned how to keep the fish. The main things to bear in mind are: Give the fish plenty of bright, fresh air, and don't feed them with anything that will sour their limited supply of water."

THE range should be polished each morning as soon as the fire is started, and dusted off with a cloth during the day. Ovens should be kept free from dust or dirt by being brushed out with a hair brush while the fire is slow. The kitchen floor should be cleaned when it looks at all soiled. Some housekeepers demand it cleaned each day. I should be swept and dusted each day, but if a girl is careful and does not spill things upon the floor it does not require washing up daily. But when it is washed up it should be done without the mess which spatters the water upon the sides of the wall. It should be washed with a cloth while upon one's knees.—M. F., New York City.

FLOORS must be scrubbed every day with soap and a little soda. After dishes are washed the sink must be cleaned at once with soda and plenty of boiling water. Ranges should be cleaned and polished every night after the wood fire is prepared for next morning's fire.—MR. E. CARPERS, 1046 Madison avenue, New York City.

AFTER wiping up the floor with hot water and soap, if salt is sprinkled over it while damp, moths will not appear.—MRS. M. E. MRS. RICK, Easthampton, Mass.

## CROCHETED NARROW LACES.

For "His Pearl"—Chain 19, 1 single with 13th stitch of chain, 5 chain, skip 3 stitches, 1 s c in next stitch, 3 chain, 1 s c in next stitch, turn.

Second row—1 chain, make a shell of 4 d c, 1 chain, 4 d c all under the same 3 chain, 1 single in the third stitch of 5 chain, 7 chain, 1 single in 4th stitch of next chain, 8 chain, turn.

Third row—1 single in 4th of 7 chain, 5 chain, 1 single, 3 chain, 1 single, all under the 1 chain of shell of last row. Turn. Begin again at second row.

Buttonhole edging—Chain 11, 1 double in 8th stitch of chain, 2 chain, skip 2, 1 double in the next stitch, 3 chain, turn.

Second row—Skip the double, 1 double in each of the next 6 stitches, 7 chain, 1 single under chain at end of last row (in repeating put under 1 chain at end of row). Turn.

Third row—10 singles under 7 chain, 1 chain, 1 double over 1st double (2 chain, skip 2 stitches, 1 double in next stitch), 2 times, 3 chain, turn, repeat from 2d row. This lace wears fine.

Narrow crochet edge—Chain 5, 3 treble crochet in third stitch, 1 chain, 3 treble in same stitch. This forms a shell, 5 chain, fasten with a single crochet in the last stitch of chain. Turn.

Second row—9 treble crochets in the 5 chain, 1 chain, shell in shell, 1 double crochet in loop at end of row.

Third row—3 chain, shell in shell, 5 chain, catch in loop made by 1 chain, turn and begin again at 2d row.

### Date Pie

Stew one-half pound dates in one cupful water; strain through wire sieve. There should be one cupful of strained dates to which add one cupful milk, one egg, little cinnamon and salt. No sugar required. Bake with one crust. For on pie. MRS. HENRY E. FISKE. Dublin, N. H.

### Lemon Apple Pie

Take four large tablespoonfuls of corn starch and dissolve it in water to a smooth paste; then pour on one pint of more of boiling hot water; stir until thickens; remove from stove; then add the grated rind and juice of one large lemon or two small ones. Two cupful sugar, two good sized apples, grated fine or sliced very thin, one tablespoonful melted butter; bake with two crusts. Makes two pies. Delicious.

MRS. E. S. ESTES. Silver Lake Farm, Newton, N. H.

### Laundry Hints

An iron-holder should be round in shape, and the interlining should be of leather. Old gloves or pieces of wash leather should be saved for this purpose. The tops of worn out boots or shoes make excellent holders.

Brush fringed doilies with a nail brush, it's better than a comb.

Boil new clothes line 10 minutes before using it; lasts much longer.

Never let irons get red hot or stand about on range. Spoil temper and they will never afterwards retain heat so well.

Wear large apron of white oil cloth while washing, saves wetting and soiling dress. MRS. LUDLAM.

41 Banks Street, Wintthrop.

### For the Sick

Apple water—Roast two tart apples until they are soft; put them in a pitcher, pour upon them a pint of cold water and let it stand in a cool place for 1 hour. It is used in fevers and eruptive diseases and does not require sweetening.

Rice water—Two ounces of rice, 2 quarts of water, boil an hour or so and add sugar and nutmeg.

Sago gruel—Take 2 tablespoonfuls of sago, and add 1 pint of water. Boil till it thickens, stirring frequently. Wine, sugar and nutmeg may be added.

HELEN E. KNOLLIN. 13 Barrett street, Malden.

### Remedy for Warts and Corns

Take a small piece of potash, let it stand in the open air until it slakes; then thicken it to a paste with pulverized gum arabic, which prevents it from spreading where it is not wanted. Pare the corns of the wart or the dead skin of the corn, apply the paste and let it remain on 10 minutes, wash off and repeat the process a sharp vinegar or sweet oil, either of which will neutralize the alkali. Now do not jam or squeeze on the wart or corn, but leave them alone, and nature will remove them without danger of taking cold, as there would be, if a sore is made by picking them out. MRS. SWENNEY.

Shaw 5/3 and himself

### About Eggs

To boil a cracked egg, wrap it up in paper before putting it in water; none of the contents will then escape.

MRS. JAMES A. KERRIGAN. 156 Allston street, Cambridge.

### For the Sick Room

For the table in a sick room place a piece of bevelled edge glass the same size over the table top. This prevents medicine, if spilled, from staining the table cover, and as the linen cover is protected from the dust, it saves laundry as well.

MRS. JAMES A. KERRIGAN. 156 Allston street, Cambridge.

### To Make Pie-Crust Flaky

Always put a little baking powder in your pie crust; it will keep light and fluffy for days.

When you take pies from the oven do not set them flat, as this will make the lower crust soggy. Elevate them a little by putting them on an old window screen laid flat on a table with a couple little strips of wood placed under the frames, in order to let the air in. In this way they will cool rapidly and keep fresh.

MRS. JAMES A. KERRIGAN. 156 Allston street, Cambridge.

### For Water Stains on Cloth Books

If water is spilled accidentally on the covers of a book bound in cloth, the moisture should be absorbed by means of a piece of blotting paper and the book placed in the air to dry. On no account should the volume be placed near the fire. MRS. JOHN STEWART.

87 Slater street, Webster.

### Peeling Oranges

If oranges are left for 5 minutes in boiling water they will peel much easier and the white inner skin will come away as well. This would greatly simplify the preparation of sliced oranges and orange and cream dishes for children's parties. MRS. JOHN STEWART.

To remove the smell of fresh paint put a pail of cold water in the room and change it every 2 or 3 hours.

A good furniture polish is a mixture of vinegar and sweet oil put on sparingly with a flannel, and the furniture polished with a clean cloth.

To drive away red ants, keep a small bag of sulphur in the drawers or closets they frequent, and they will soon disappear.

To remove mildew rub over the marks with the juice of a raw tomato, sprinkle with salt and lay in the sun; repeat the process if necessary 2 or 3 times.

Machine oil stains should be rubbed with soap and cold water. Hot water may make these stains permanent.

MRS. O. F. OSGOOD. 168 Webster street, Haverhill.

### Sand in the Sink Pipe

In washing sandy vegetables such as spinach, etc., use a large pan and drain off the water carefully that the sand may not go down the sink pipe. Even a spoonful of sand will cut and wear a pipe more than gallons of water.

In scouring faucets be careful to keep the scouring grit out of the joints. Even the smallest particles cut away the screw threads in turning many times a day.

MRS. O. F. OSGOOD. 168 Webster street, Haverhill.

### To Clean a Sponge

Rub the juice of a lemon well into the sponge, then rinse several times in warm water, then in cold, and dry thoroughly before using. MRS. S. E. DAVISON. 225 Lexington street, East Boston.

### Bed Shoes

Take any small pieces of outing flannel, old woolen cloth or elder down which you may have and make bed shoes, cutting out like you would stocking feet, only coming quite four inches above ankle; make double and interline with sheet wadding or an extra thickness of cloth, run elastic in. Bind or edge top with wool crotchet and you will take comfort in them. M. G. MACDONALD.

70 Leonard street, Dorchester.

### To Save Coal in Running a Furnace

Save all your ashes and wet to the consistency of mush. After shaking down, add four or five shovelfuls of coal, let it burn up freely, then put wet ashes on top; leave lower draft open a bit, also small slide in upper door all the time, but keep cold air damper open and smoke pipe damper shut; it makes a fine fire. Add wet ashes through the day and new coal at night. M. G. MACDONALD.



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### Marshmallow Cake

For the cake part use 1-2 cups of sugar, 1-2 cup of butter, 1-2 cup of sweet milk, 1-2 cups of flour, 1-2 cup of corn starch, 2 level teaspoons of baking powder and whites of 5 eggs; bake in 3 tins for 3 layers. For the filling dissolve 2 tablespoonfuls of gelatine in 8 tablespoonfuls of hot water; stir 1 pound of confectioners sugar into this, stirring 1-2 hour. Flavor with vanilla and pour into 2 tins the size of the cake. When moulded place between the cakes, which should be cold; ice with white icing.

Box 303, Ashland. L. RICKER.

### Peanut Wafers

One and one-half cups of brown sugar, 3-4 cup of butter, 1 egg beaten, 8 tablespoonfuls of sweet milk in which dissolve 1-2 teaspoonful of soda, 1-2 teaspoonful of salt, 1 cup of peanuts chopped fine; roll stiff, bake quick. One quart of peanuts make 1 cup.

MRS. C. H. DOCKUM  
Lock Box 65, Newmarket, N. H.

### Vanilla Cake

Whites of 3 eggs, 1-2 cups sugar, 1 cup of milk, 2 cups of flour, 1-2 cup of butter, 1 teaspoonful of cream of tartar, 1-2 teaspoonful of soda, 1 teaspoonful of lemon extract. For frosting, 15 tablespoonfuls of powdered sugar, yolks of 3 eggs, 1 teaspoonful of vanilla extract.

MRS. M. J. DOLAN.  
21-2 Friend street, Salem.

### Sour Milk Cake

Two cups of sour milk, 2 cups of sugar, 1 cup of butter or part lard, 4-1-2 cups flour, 2 cups raisins, 1 teaspoon of soda put into sour milk, 1 teaspoon each of cloves, cinnamon, nutmeg and allspice, 1-2 teaspoon salt. This will make 2 loaves.

MRS. CHARLES S. LEIGHTON.  
Corliss Hill street, Haverhill.

### Old-Fashioned Rye Pancakes

One-half pint of sweet milk, 3 heaping tablespoons of sugar, 1 egg, 1-2 teaspoon of soda, flour to make about as stiff as doughnuts; drop from spoon into boiling fat and fry a deep brown.

MRS. CHARLES S. LEIGHTON.  
Corliss Hill street, Haverhill.

### Eggless Cake

One and one-quarter cups sugar, 1 cup chopped raisins, 1-2 cup butter, 1 cup sour milk, 3 cups flour, 1 teaspoon soda, 1-2 teaspoonful each of cloves, cinnamon and nutmeg. Bake in a loaf for 50 minutes.

MRS. DAVID WYLIE.  
Westville, N. H.

### "Grandma's" Molasses Cookies

One cup of molasses, 1 cup of sugar, 1-2 cup of butter, 2 eggs, 1-2 teaspoon of ginger, 2 tablespoonfuls of soda dissolved in 1-3 cup of milk; flour to make stiff enough to roll.

MRS. CHARLES S. LEIGHTON.  
Corliss Hill street, Haverhill.

### National Cake

White part—Cream together 1 cup white sugar and 1-2 cup of butter, then add 1-2 cup sweet milk, the beaten whites of 4 eggs, 1-2 cup of corn starch, 1 cup flour, into which has been mixed 1 teaspoonful of cream tartar and 1-2 teaspoonful of soda; flavor with lemon extract.

Blue part—Cream together 1 cup of blue sugar sand and 1-2 cup of butter, then add 1-2 cup of sweet milk, the beaten whites of 4 eggs and 2 cups of flour, in which mix 1 teaspoonful of cream tartar and 1-2 teaspoonful of soda; no flavor.

Red part—Cream together 1 cup of red sugar and 1-2 cup of butter, then add 1-2 cup of sweet milk, the beaten whites of 4 eggs and 2 cups of flour, in which mix 1-2 teaspoonful of cream of tartar and 1-2 teaspoonful of soda; no flavor. Place in a bake pan, first the red, then the white and last the blue. Bake in a moderate oven. MISS OLIVE G. BISHOP.  
9 Bailey avenue, Milton.

### Fig Layer Cake

Cream half a cup of butter, gradually beat into it a cup of sugar, then the unbeaten yolks of 3 eggs. Sift together 1-3-4 cups of flour and 4 level teaspoonfuls of baking powder; add the flour and baking powder to the first mixture alternately with half a cup of milk. Lastly add the whites of 3 eggs beaten dry. Bake the mixture in 2 layer cake pans in a rather quick oven. Put the layers together with a fig filling and spread a thin layer of confectioners' icing on the top.

MISS M. AMY E. PALMER.  
40 Greenwood avenue, Hyde Park.

### White Fruit Cake

One cupful of butter, 2 cupfuls of sugar, 3 cupfuls of pastry flour, the whites of 8 eggs, 1-2 wine glass of white wine, 2 teaspoons of baking powder, 1-4 pound of citron cut fine, 1-2 pound of chopped almonds, 1 teacup of shredded cocoanut. Beat the butter to a cream and gradually beat in the sugar and then the wine; beat the eggs to a stiff froth and stir into the butter and sugar; add the flour, which is thoroughly sifted with the baking powder four times, and lastly the fruit. Bake in 2 loaves 40 minutes in a moderate oven.

S. E. HARRIMAN.  
11 Garfield street, Laconia, N. H.

### A Neat and Attractive Sweeping Cap

One handkerchief of silkoline 20 inches wide; fold together and sew the two ends over and over for a bonnet shape; draw the point towards the front, leaving 21-2 inches from the face; form four side plaits, turning towards the back. Turn a double box plait in the middle of back. Turn your two remaining ends towards the top, thus forming a cap. Feather stitch this point, also the point on top, and the plaits with white silkoline. This cap is very easily made at the cost of 15 cents, and one that delights all housekeepers.

E. E. GIFFORD.  
27 Temple street, Brockton.

### To Remove Iron Rust From Cloth

Wet the spot with cold water and place the cloth in the sunshine; then mix equal parts of cream tartar and table salt, and sprinkle the mixture upon it until the dampness has absorbed a great deal, then lay on enough to hide the spot. Wet the spot every half-hour, and the stain is then seen, cover it again with the cream tartar and salt; keep it in the sunshine and continue these applications until the stain is gone. If recently contracted, two or three applications will remove it.

MRS. S. E. HARRIMAN.  
11 Garfield street, Laconia, N. H.

### Rye Gems

One egg, 3-4 cup flour, 1-2 cup rye meal, 2 tablespoonfuls sugar, 1 tablespoonful soda, 1-2 cup sour milk.

MRS. O. N. FURBUSH.  
26 Fourth street, Bangor, Me.

### Entire Wheat Bread

Mix in morning; put in mixing dish 1 pint of luke-warm water, 1-2 cup of molasses, salt, probably a tablespoon (I never measure it), 2 yeast cakes dissolved in 1-2 cup of warm water, then add entire wheat flour until dough can be kneaded without sticking to hands or dish. This bread takes longer to rise and to bake than white bread.

MRS. A. NOBLE.  
855 South Water street, New Bedford.

### Cream of Tartar Biscuits

One quart flour, 3 teaspoons cream of tartar, 11-4 teaspoons soda or 4 teaspoons baking powder, 1 teaspoon salt, 1 tablespoon lard; mix with either milk or water until stiff enough to roll.

E. N. BENTLEY.  
461 Haverhill street, Lawrence.

### Brown Bread

Two cups rye meal, 2 cups Indian meal, 1 cup flour, 1-2 cup molasses, 11-2 pints sour milk, 1 teaspoon soda, 1 teaspoon salt; steam four hours.

MRS. T. A. CARR.  
Thomaston, Me.

Seano Manufacturing Dr  
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13.20  
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IN properly caring for the refrigerator the labor is light, but it means "eternal vigilance." As soon as breakfast is over it should have its share of attention. No food should be kept in the ice compartment. The ice will keep longer if it rests upon a folded piece of flannel, and should always be covered with the same. When the supply of ice is to be renewed, remove the flannel cloth, make the receptacle thoroughly clean, and then dash in plenty of fresh cold water. See that the drain pipe is kept perfectly clear and pure. Make dry the chest and place a fresh flannel cloth in position for the ice, which, after rinsing, should be laid upon it and closely covered with another flannel. Milk and butter should always be kept in closed vessels. A large piece of charcoal laid in the refrigerator will help to keep the atmosphere sweet. It should be removed once a week. When poultry and meat are brought in and not to be eaten the same day, put a piece of charcoal inside of the poultry, removing it when ready for cooking. Rub vinegar over the meat, washing it off when wanted for use.—LILLIAN WILLARD, Hot Springs, Ark.

# E, FLOORS, SINKS.

IF the kitchen floor is of hard wood, and the polish is of the right kind, it is only necessary to use clean warm water and a woollen cloth and dry thoroughly. Painted floors should be washed with a cloth wrung from hot soapy ammonia suds and wiped dry. Linseed oil applied to a polished floor after it is cleaned with kerosene oil is the only treatment for unvarnished wood floors. The sink can be kept clean by using fine brick dust or ashes. Pour into it at least once a week a pail of hot water in which one-half pound of washing soda has been dissolved.—MRS. R. S. WILLIAMS, 3319 Spring Garden street, Philadelphia, Pa.

TO prevent stoves from rusting make a thin coating of three parts lard (melted) with one part rosin. Apply to stoves and grates, and it will prevent their rusting in Summer.—Mrs. AMELIA LUTZ, No. 326 Church street, Lancaster City, Pa.

TO have the sink sweet and clean rub with common lamp oil twice a week. This will remove all grease and prevent rusting. After using the oil wash well with hot, soapy water.—MRS. LILIAN WYLIE, No. 42 Elliott street, Beverly, Mass.

HARD wood floors should never be allowed to get wet. Even when washing is necessary the cloth should be wrung out of the slightly warm water, and the floor dried carefully afterward. No soda or soap, or any other kitchen preparation should be used on a hard wood or hard finished floor. A dry wiping or dusting may be needed every day, but oiling is only necessary once a week. On any floor, even the most common one to be found in many kitchens, the mistake is made of using too much water. The floor is not cleaned any better, and the cracks are filled with a dirty paste that is worse than the ordinary dust. Soda splits the wood, and will ruin the worst as well as the best floor ever laid. For cleaning sinks the little drain that is sold in many stores will be of great service in keeping the pipes free from refuse and grease. The pipes should be flushed with hot water and washing soda once a week at least. The sides of the sink can be cleaned with a cloth dipped in kerosene, and used as water. Preventing the range from getting red or burned out will be better than sending for the plumber. Blacking the top every morning will keep it in good looks, but all grease should be first wiped off before the blacking is applied.—M. O. H., Cranford, N. J.

SINKS should be scrubbed out with soap and scalded every night, and should have plenty of borax thrown down the waste pipe. Sink closets should have powdered borax sifted plentifully around, and be kept perfectly dry and clean, to prevent water bugs and roaches. Kitchen floors, if unpainted, should be scrubbed every other day with a little washing soda and ammonia thrown in the scrub pail.—H. BALENTINE, The Duckworth, 711 Linden street, Scranton, Pa.

TO clean iron sinks: Rub them well with a cloth wet with kerosene oil.—MRS. L. B. CASLER, 248 West Main street, Little Falls, N. Y.

LEAN the sink with potash and hot water.—MRS. ELIZABETH J. TEN, East Ninth street, New York City.

HOT wood ashes on a cold stove will remove grease spilled on it.—Mrs. AGNES MADDERN, No. 329 Merrimack street, Manchester, N. H.

TURPENTINE mixed with stove lustre will make a rusty stove as good as new.—Mrs. N. T. HALL, No. 1923 Seventeenth street, Washington.

STONE masons' sawdust is infinitely better than soap for cleaning floors.—MRS. K. BRAY, No. 1927 Church street, Philadelphia, Pa.

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James Hatch Dr 4 Sugar 4/-  
d. J. Hammond

Let's Russell Hens Dr 1 yd Shaloon 3.4  
1 yd towel cloth 1/8 twin silk 10 2.6  
ad 10p

5 10

Job Case Dr 1 yd Shaloon 2/- d. his Daughter 2

Reuben Swift Dr Sundry Cabinet Fung 10 3  
d. his Journeyman

Anna Barker Dr 2 yds rusia Shet 9 3/4  
d. Himself

7 6

Let's Russell Hens Dr 3 yds blech 1/10 for ship  
1 Shovel 1/10 a ship

9 4

Asa Smith Dr 1 bucket 2/- d. Himself

Let's Russell Hens Dr 1 yd Shaloon 3.4  
1 Hammer 2/3 for ship Phoenix

3 6



## CHICKEN SALAD

Do not use tough old fowl nor use the meat too dry; when possible let the fowl stand in the water in which it was cooked until cold. Mix equal quantities of cut-up chicken and celery, with a few spoonfuls of mayonnaise or boiled dressing. Arrange neatly in a bowl or deep platter and mask with more of the dressing. Decorate with eggs, olives, bits of beets, carrots and cucumber pickles cut in fancy shapes, or any decoration which may be handy. Use lettuce, watercress, chicory or any tender salad green when celery is scarce.

## LOBSTER SALAD

Cut the meat into large, and not fine pieces; half fill a salad bowl with crisp lettuce or celery, add lobster, and pour over it a liberal quantity of salad dressing; strew over this the eggs of the separate coral, garnish with the claws and hard-boiled eggs quartered lengthwise, and serve. Canned lobster may be used, but none should be left in can after it is once opened. When lobster is scarce use one-third lobster, one-third cod or halibut and one-third potato with watercress or other salad green; in such case use a few spoonfuls of the dressing in mixing the ingredients, then mash with dressing and decorate with the claws.

## POTATO SALAD

The best potato salad is one made of potatoes boiled for the occasion; if possible cut them up while still warm and dress them before they become cold. After the fresh-boiled potatoes are sliced pour over them a little hot water or a little hot broth from soup kettle; season at once with white pepper, salt, a spoonful or two of vinegar and 3 or 4 spoonfuls of oil to 1 of vinegar; now, if liked, add either a spoon of chopped parsley, chive, celery or onion, tossed lightly without mashing the slices; when the salad is cool, put it in the icebox. When ready to serve, put in the centre of a crisp leaf of lettuce a large spoonful of potato, on top of this add a teaspoon of dressing, mayonnaise.

## TONGUE SALAD

One-third each of boiled tongue, potato and celery, a few sprinklings of chopped parsley; serve with or without lettuce leaves and use the boiled or mayonnaise dressing.

## MAYONNAISE DRESSING

To the yolk of an egg add oil very slowly until the mixture becomes very thick, then add alternately vinegar and oil; lastly, add salt and pepper. The proportions are 1 cup of oil to 1 yolk, 1-2 teaspoonful of salt, a dash of pepper, 11-2 tablespoonfuls of vinegar or lemon juice. More or less oil may be used, but it must be added very slowly at first or the mixture will curdle. Have all the ingredients cold before beginning to mix the dressing.

## BOILED DRESSING

One cup of fresh cream, 1 spoon of fine flour, the whites of 2 eggs beaten stiff, 3 spoonfuls of vinegar, 2 spoonfuls of soft butter, 2 spoons powdered sugar, 1 teaspoonful of salt, 1-2 teaspoonful of pepper, 1 teaspoonful of made mustard; heat cream almost to boiling, stir in flour, previously wet with cold milk; boil 2 minutes, stirring all the time; add sugar and take from fire. When half cold beat in the whipped whites of egg, set aside to cool; when quite cold, whip in the butter, pepper, mustard and salt; if the salad is ready, add vinegar and pour at once over it.

## CREAMED SWEETBREADS

To prepare the sweetbreads put them in cold water, remove the pipes and membranes, cook them in boiling salted water with 1 tablespoon of lemon juice 20 minutes and plunge into cold water to harden, then wipe dry, cut in small pieces and serve in a white sauce with toast-sippets around the side of platter.

## HOT PUNCH

Three-fourths pint of rum, 1-4 of brandy, 3 to 4 ounces of loaf sugar, according to taste, 2 lemons, a pinch of nutmeg, 11-2 pints of boiling water; rub the lumps of sugar in the lemon until they have absorbed the oil, then put them in the bowl, adding the lemon juice, strain, and mix; pour over the boiling water, next add the rum, then the brandy and nutmeg, and stir well; save before squeezing the lemons three or four rounds to float at the top of the bowl; serve hot; sufficient for six persons.

on a dish covered with a neatly-folded napkin.

## TONGUE SANDWICHES

Chop very fine 1 pound of cold boiled tongue, spread between slices of buttered bread.

## ROLLED NUT SANDWICHES

Almost any kind of nut makes a good sandwich. Have them ground fine and mix smooth with a little mayonnaise, or use plain cream. A leaf of crisp lettuce used between the slices with the nuts is an improvement.

## OLIVE SANDWICHES

Cut the flesh from the stones of half a dozen green olives, chop it fine, add to it a scant tablespoon of salad dressing, mix and spread on thin slices of buttered bread, form the sandwiches and cut into small squares or across the squares.

## NEW YEAR'S CAKE

One and a quarter pounds of raisins, seeded, 11-4 pounds of currants, 1-2 a pound of sliced citron, 1-2 a pound of butter, 1-2 a pound of brown sugar, 1-2 a pound of flour, 5 eggs, 1-2 a tumbler of brandy, 1-2 a bottle of rose water, 1 teaspoon of cinnamon, 2 of cloves, 2 of mace and a grated nutmeg.

## SEED CAKES

Two pounds of flour, 1 pound of sugar, 14 ounces of butter, 1 tablespoonful of caraway seed, 1-2 a pint of milk, 2 table-spoons of saleratus; rub the butter, sugar and flour together, then add all the other ingredients; knead all well together into a smooth dough; roll it out quite thin, cut with a round cutter or fancy cutter, place the cakes on tins and bake in a moderate oven.

## ALMOND CAKES

One pound of sugar, 1-2 pound of butter, 1 pound of almonds blanched and chopped fine, 2 eggs, flour enough to mix stiff; roll thin, moisten the top of each one with the white of an egg and sprinkle with sugar; bake quickly.

## VEAL CROQUETTES

Melt 21-2 tablespoonfuls of butter, add 1-3 cup flour, and gradually 1 cup of milk; when thickened, remove from the fire, add 2 cups of cold veal (buy the flank and boil it as for soup, then separate all the meat, chop fine and it is hard to distinguish from chicken croquettes), a few drops of onion juice, salt, paprika and celery salt to taste; spread on a plate to cool, shape, allowing one rounding tablespoon to each croquette, dip in crumbs, then egg, then crumbs again; fry in deep fat and drain on brown paper.

## SCOTCH WOODCOCK

Melt 11-2 tablespoonfuls butter, add 11-2 tablespoonfuls flour and pour on gradually 1 cup milk, add 1-4 teaspoon salt, few grains paprika and curry powder; add 4 eggs, hard boiled and finely chopped; serve on toasted bread.

## DEVILLED SCALLOPS

Clean 1 pint of scallops, heat to boiling point, drain and reserve the liquor; melt 3 tablespoonfuls butter, add 2 table-spoonfuls flour mixed with 1-2 teaspoon salt, 1-4 teaspoon mustard and a few grains paprika; pour on gradually the reserved liquor when the sauce begins to thicken, add the scallops; serve with brown bread sandwiches.

## MINT SHERBET

Press the juice from young spear-mint leaves stripped from the stems, wash and drain, dilute with water, make very sweet with sugar or sugar syrup and add a very little lemon juice; freeze the mixture. Water ices are difficult to mould, so it is better to serve them in glasses or in individual dishes.

## CREAMED MUSHROOMS

If canned, open the can and pour off every drop of liquid found there, let the mushrooms drain, then put them in a sauce pan with a little cream and butter, pepper and salt; let them simmer gently from five to 10 minutes, and when done pour on slices of buttered toast.

## CHOCOLATE PARFAIT

Dissolve 1-2 a pound of best chocolate in a breakfast cup of boiling water, add a pint and a half of cream and 1-2 pound of sugar boiled to a syrup, strain through cheese cloth and put in pail, freeze in the usual way; when frozen, add 3 gills of double cream, work till smooth, and close the pot until wanted.

## EGGNOG

Six eggs, 1-2 pound of sugar, 1-2 pint of brandy or whiskey, 3 pints of cream whipped to a froth; beat the yolks the eggs and sugar together until it is froth, add the brandy or whiskey, next the whites of the eggs beaten to a stiff froth, and then the whipped cream.

## CAVIARE SANDWICHES

Put into a soup plate 2 tablespoonfuls of caviare, 1 tablespoonful of salad dressing and a scant 1-2 teaspoonful of chopped onion; mix together, and while mixing squeeze in the juice of 1-2 a juicy lemon, using care to remove the seeds; spread the paste over dry, thin slices of bread, four sandwiches, and cut these into fingers. Omit the onion if objected to.

## SARDINE SANDWICHES

Take as many tinned sardines as will be wanted, scrape the skin lightly off each fish, split it open, cut off the tail and remove any bones there may be; take thin slices of bread from a stale loaf, butter these and lay sardines between two of them; cut away the crust and press the slices with the hand to make them adhere; cut them with a sharp knife into any shape desired; serve

## Maple Parfait

One cup of maple syrup, 1 cup cream, 2 eggs, 1-4 cup granulated sugar, 1-2 cup nut meats; beat the yolks of the eggs with the sugar until light and yellow; heat the syrup and add to the yolks, stirring gently; heat the cream and the whites of eggs separately; mix and add the syrup; freeze as ice cream; this will serve eight people.

MRS. J. P. THIBODEAU.

71 East Maple street, Skowhegan, Me.

## Cafe Mousse

One pint rich cream, 1-2 cup strong coffee; whip cream until light; add coffee and sweeten to taste; put into a mould and pack it with salt and ice two hours before serving. MENDOTA UPTON, 11 Tilley avenue, Newport, R. I.

## LOBSTER CHIPS.

Mrs. M. E. Dahlgren,

Atlanta, Ga.

CUT 1/2 pound of the flesh of a boiled lobster into small dice; put 2 ounces of butter into a stew pan and when it bubbles sprinkle in 2 ounces of flour (one tablespoonful); cook it; then pour in a cup of boiling cream and the lobster dice; stir until scalding hot, then take from the fire, and when slightly cooled stir in the beaten yolks of three eggs, a grating of nutmeg, a little cayenne pepper and salt to taste; return the mixture to the fire and stir it long enough to well set the eggs; butter a flat dish, in which spread the lobster an inch thick; when cold form into the shape of chips, pointed at each end; bread crumbs, eggs, bread crumbs again, then fry in boiling lard; stick a clove in each chip after it's cold.

## CREAMED SOFT SHELL CLAMS.

Miss Valeria Foster,

Atlantic Highlands, N. J.

OPEN twenty-five fat soft-shell clams, wash thoroughly and cut off the tough black part of them and drain. Now, over a gentle heat, melt one-half table-spoonful of butter; season with pepper, salt and a dash of Worcestershire sauce; when it is all melted into a thin sauce stir into it a large table-spoonful of flour which has been mixed into a smooth cream with either milk or water, and cook very slowly until it all thickens well; then stir in one-half pint of cream, still cooking slowly and never reaching the boil, until the mass has lost all the raw taste of the flour. This will take several minutes—perhaps more—but it will scorch very quickly if you have too much heat; never let it boil. Stir slowly all the time; now add the clam, being careful not to break the soft bodies, turning them very gently in the mixture; the yolks of three eggs beaten as light as possible should now be trickled in and gently mixed through the mass by slow stirring; take from fire and add a dash of sherry wine and serve hot. This must be cooked in a chafin dish.

## To Prevent Chairs From Scratching

### Polished Floors

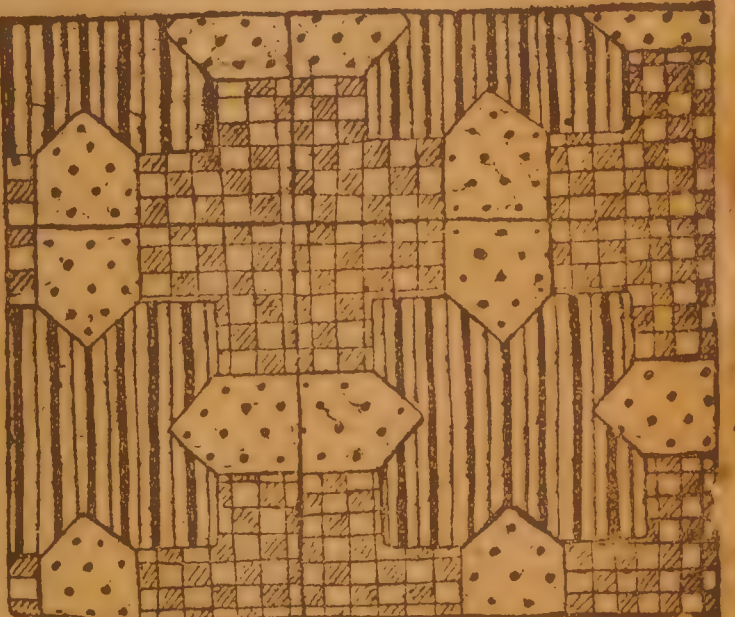
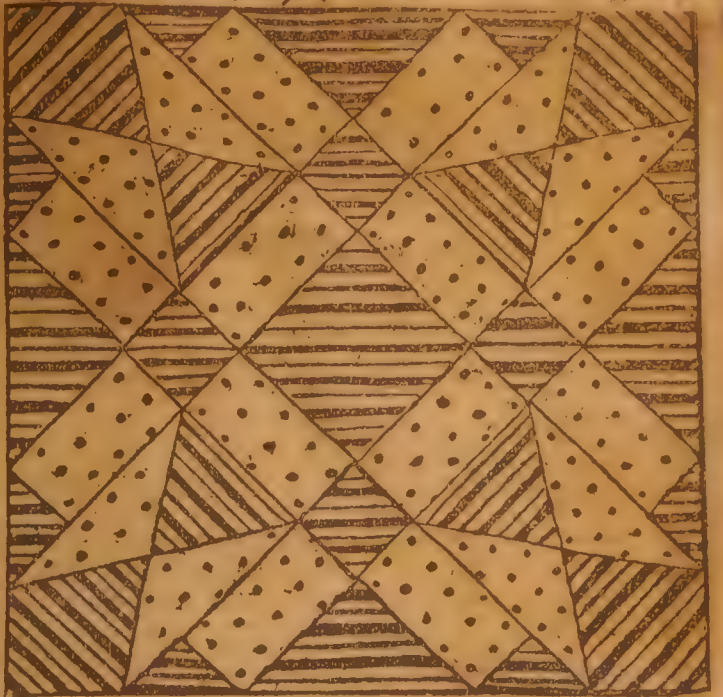
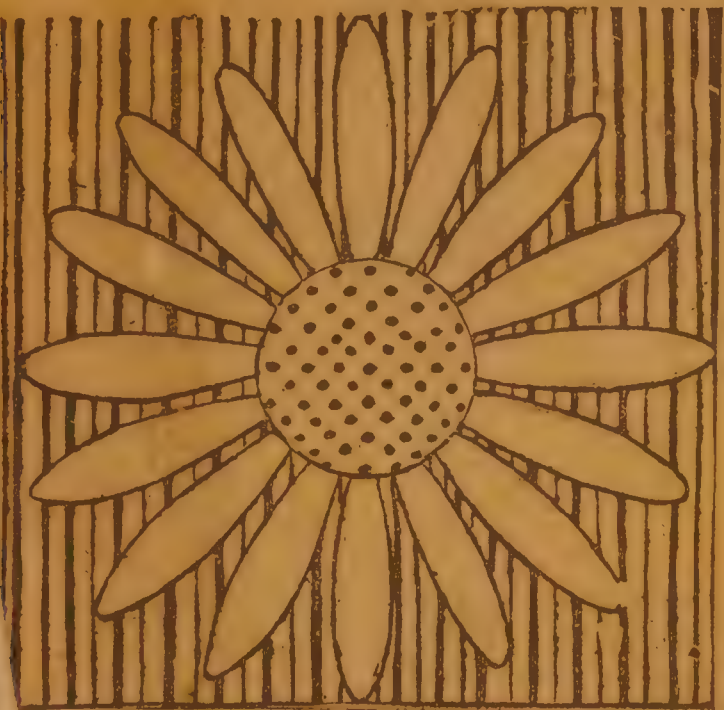
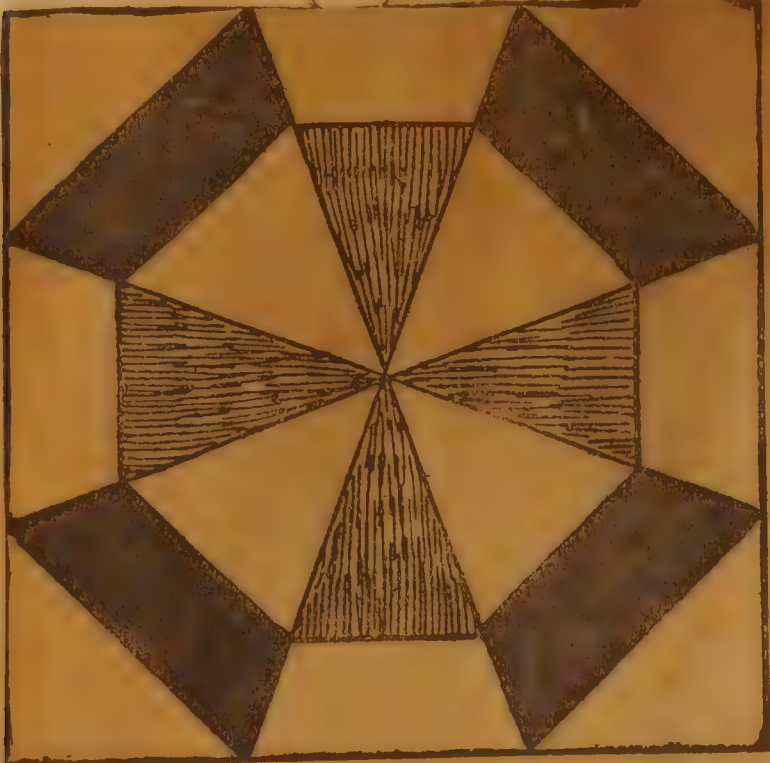
To prevent chairs from scratching polished floors and making a noise, cut from an old felt hat pieces to fit the bottom of each chair leg and glue them on; also glue a strip on rockers. If this is done neatly the felt will not show.

MRS. JAMES A. KERRIGAN.

156 Allston street, Cambridge.

Photocopy





#### To Wash Chamois Leather

When washing chamois leather hang it up to dry while it is still soapy and without rinsing it. The leather will then be perfectly supple and free from any suggestion of stiffness when dry.

MRS. JOHN STEWART.

81 Water street, Webster.

#### Preserving Meat

In cold weather lay large pieces of the fore-quarter of beef (the cheap pieces of the neck and shoulder best); boil it slowly in large water enough to cover until it is tender, then add a little salt for the next hour; let it stand until quite cold, and season it in every season well with pepper, and fast pack tightly in a stone jar; put a few cloves on the top, then pour over it hot, melted suet. When this gets cold cover the jar with a cloth, then with the cover, and store in a cool room. This is ready to use for mince pies, and for slicing, or put in a potato pie, or it can be cut in slices and served cold with hot baked potatoes for breakfast.

MRS. N. BRINDAMOUR.

45 East street, Milford.

#### To Remove Grease Spots

Moisten grease spots with cold water and soap before rubbing, as this will cause them to be more easily removed.

79 Leonard street, Dorchester.

#### To Frost a Cake Evenly

To frost a cake evenly to the very edge and prevent the icing from running down the sides, double a piece of waxed paper and pin it about the cake closely, letting the band come up half an inch above. Spread on the icing thickly and evenly. Do not remove the paper until icing is set.

MRS. GEORGE W. KNIGHT.

72 Lowell street, Lewiston, Me.

#### How to Mend a Broken Coal Hod

Take a piece of cardboard, dammen and fit closely to the break in the bottom of the hod. Now paint well with a thick coat of any dark paint that may be at hand. When dry turn the hod over and coat the under side of bottom the same way. When all is dry give a coat of varnish inside and out. Will wear as long as a new one and look just as nice.

MRS. DEEYE.

99 Myrtle street, Boston.

#### For a Cracked Stove

Take an equal part of wood ashes and common salt; mix them to a proper consistency with water; with this fill the cracks.

S. H. AUSTEN.

6 Berwick park, Boston.



### MAKING A LOG CABIN QUILT

Dear "Grandmother"—I have just made a "log cabin" quilt all on the machine, and it is very much admired. First you will need some turkey red, about a yard. Cut this up into squares about four by four; then I took two large peach baskets and sorted out my light and dark pieces; try and choose print percale or something that will wash; then you will need some old cloth for foundations. I used old sheets or anything that would wash. Make the foundations about 16 by 16. Now you are ready to work. Fasten the square of red in the centre, then take a strip of light and have a strip of light on two sides, and on the other two have dark. By using good taste as to colors you ought to have a very pretty quilt. You can have both light ones different patterns as long as they are light, and the same as to the dark ones. Arrange them so as to form a square. I had mine four large squares long and four wide, as it made it look better, and of course it is a big quilt. The strips should be about two inches wide before sewing, and where you make it on a foundation, it really compares to an inter-lining, so I just backed mine with print and tacked it, and it is as washable as a sheet.

GRAY BONNET.

### A Lime Paint.

THERE is a preparation, called government whitewash, which gives very satisfactory results for using on rough lumber or buildings which cannot be readily painted with ordinary paint.

This preparation is made by using a bushel of unslaked lime, slaked in warm water, covered during the process to keep in steam. Strain the liquid through a fine strainer, add a peck of salt previously dissolved in warm water, three pounds of Spanish whiting and a pound of glue which has previously been dissolved over a slow fire. To this mixture add five gallons of hot water, stir well, and let stand for five days where the dirt will not get into it. This should be put on hot, and one pint of the mixture will cover a square yard if properly applied. Small brushes are best for application. Coloring may be put in to make it any shade—Spanish brown, yellow, or clay color. For inside work in poultry-houses add two pounds of carbolic acid which makes it a good disinfectant.

B. F. W. T.

### Orange Dainty Cake

Cream together 1-4 cup butter, 1 cup sugar and 1 egg; add alternately 3-4 cup milk and 1 cup flour, into which 1 teaspoonful baking powder and a pinch of salt has been sifted. Beat briskly for 5 minutes. Flavor with the grated rind of 1 orange. For frosting use confectioners' sugar mixed with enough orange juice and lemon juice to make creamy. Bake the cake 1-2 hour. This has been pronounced exceedingly good.

ALICE NICHOLS.

D<sup>r</sup> 7 1/2 yds Calico 3/22/6  
D<sup>r</sup> Corn. Howland 10/10/6

D<sup>r</sup> 2 m 20 cpls 18/36/

Brightman D<sup>r</sup> 1/2 yds Glens 4/12  
D<sup>r</sup> 1/2 yds 1/2

Liberty M<sup>r</sup> D<sup>r</sup> 1/2 yds in Act & Vails 4/3  
1/4 m 10 straight d<sup>r</sup> 3/1

James Hatch D<sup>r</sup> 1/2 yds indian Cotton 2/3  
D<sup>r</sup> 1/2 yds 2/3

John Langworthy D<sup>r</sup>  
4 yds Gingham 3/4 15/2 yds d<sup>r</sup> 3/16 1 2 6  
Thread & moulds 1/3 13/4 yds Linen 4/4 5 7/2  
for bill d<sup>r</sup> his app<sup>r</sup>

Rowland Gibson D<sup>r</sup> 3 yds flant 4/6 3/6  
D<sup>r</sup> 1/2 yds 1/2

Materials for Tobacco M<sup>r</sup> D<sup>r</sup>  
1 bucket 2/1

Wm Correl D<sup>r</sup> 1/4 yds tank in Cloud 7/12  
d<sup>r</sup> his d<sup>r</sup>

Wm Hotch D<sup>r</sup> 1 ewe 10 cails 1/6  
d<sup>r</sup> 1/2 yds 1/2

Charles Church D<sup>r</sup> 1 3/4 yds Calico 3/12 5 3  
d<sup>r</sup> 1/2 yds 1/2

Wm Smith D<sup>r</sup> 1/4 yds flant 3/6 10 5 9  
Calico 1/2 4/11 d<sup>r</sup> 1/2



## OLD-FASHIONED JOHNNY CAKE.

**T**WO tablespoonfuls lard, two tablespoonfuls butter, two tablespoonfuls molasses, two eggs, one-half cup sugar; beat all together; two cups sweet milk, two cups cornmeal, two cups flour; mix with three teaspoonfuls baking powder. Bake in large dripping pan for 1 1/2 to 20 minutes in hot oven.—URSULA HAYES, Binghamton.

## SIMPLE DISINFECTANT

The following is a refreshing disinfectant for sick room, or any room having an unpleasant odor pervading it. Put some fresh ground coffee in a saucer, and in the centre place a small piece of camphor gum, which light with a match. As the gum burns, allow enough coffee to consume with it. The perfume is very pleasant and healthful, being far superior to pastilles and much cheaper.

M. A. McMAHON,  
201 Bradford St.  
Pittsfield, Mass.

N. Y.  
E. H. n. A. C. Linsch

Sirsey D<sup>n</sup> in lo hyson Tea C<sup>o</sup>.  
at his wife

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d. Cap. & Fish

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Seth Russell & Sons Dec 14. 46.

Seth Russell & Sons Dr 2 barrel glass 8/6 11/1  
 1/2 ton 10<sup>0</sup> nails 6/1 1/4 ton 20<sup>0</sup> 4/6  
 1/4 ton 3<sup>0</sup> 1/2 1 bar pencil 9<sup>0</sup> 1 bundle stick 2/6

Wm. Stoddard D<sup>r</sup> 1 Spoon H. & A. Smith Jr.

Reuben Swift Dr  $\frac{1}{2}$  yd Serge - a  $\frac{5}{8}$  2/10  
d. his app<sup>l</sup>

2 Josiah Wood Dr. 1841 Mo. a. "Himself"

Humphry Ricketsons Note rec<sup>d</sup> Dr.  
To Cash of his note this day \$60  
Stamp - -  $\frac{10}{\$60.10}$

Russell Davis Dr.  $5/8$  20 made a  $5/6$   $3/5$  n  
 $1/4$  20 at  $5/6$   $1/5$  n of his wife

## ORANGE PINEAPPLE CAKE.

Mrs. M. Asher.

171 Bond Street.

Atlanta, Ga.

FOUR eggs, two and a half cups of flour,  
two cups of sugar, half a cup of butter,  
half a cup of milk, half a cup of water,  
three eight teaspoonfuls of yeast powder,  
cream sugar and butter together, separate  
eggs and add the yolks; stir in milk, water  
and flour; grate the peel of one orange into  
batter, then beat the whites to a stiff  
foam and add last. Bake in jelly pans.  
Idaho, Great.

Iceing—Grate three oranges, rind and pulp, take out seeds and add one small box of grated pineapple. Beat the whites of two eggs to a stiff froth, stir into oranges and pineapple and sweeten to taste. Spread thickly between layers.

## MOCHA CAKE.

One-half cup butter, one cup sugar creamed together, add yolks of three eggs, one and one-half cups flour, one teaspoonful baking powder, a dash of salt, whites of eggs beaten stiff, one-quarter cup of sweet milk, flavor to taste. Butter a papered tin and sprinkle with equal quantities sugar and flour.



# SAUCES

**BORDEAUX SAUCE.**

ONE HALF gallon of tomatoes chopped fine, one gallon cabbage chopped fine, one-half dozen onions, one-half ounce turmeric, one-half ounce allspice, one-half ounce black pepper in grain, one-half ounce ground ginger, one-half ounce celery seed, one-quarter pound white mustard seed, one-half ounce ground cloves, three pints vinegar, twelve ounces sugar, one gill salt; cork fifteen minutes after it begins to boil; mix well.—MRS. J. S. YOUNG, No. 44 Herkimer street, Brooklyn.

## CHILI SAUCE.

**T**AKE four quarts of tomatoes peeled and chopped, two large onions, six green peppers chopped fine, two tablespoonfuls each of salt and sugar, three and one-half cups of vinegar, one teaspoonful of cinnamon, ginger, cloves and allspice. Take seeds from peppers and boil two hours; this is an excellent English recipe.—**MRS. WILLIAM ANSON**, No. 60 White street, Danbury, Conn.

with boiling water. Let cool, then add salt.  
 egg with a little salt and stir in well; put  
 the soup in small pieces and boil five minutes.  
 Serve very hot.—MRS. M., Pittsburg, Pa.

## FISH PUDDING

**T**AKE three pounds of any fish suitable for roasting. Have two cups of milk scalding hot and add to it a good sized piece of butter into which you have rubbed one large tablespoonful of flour. Put a layer of fish in your pudding dish and a layer of sauce, and so on until the fish and sauce are used up. Sprinkle top with bread crumbs and bake in hot oven. This makes a delicious dish.

—MRS. F. D. FREILWEH, No 179 Green street, Kingston, N. Y.

SOUTHERN BISCUIT

ONE quart sweet cream, one and a half cups butter, two tablespoonfuls white sugar, one teaspoonful salt, one good teaspoonful cream tartar. Add flour sufficient to make a stiff dough, knead well and mould into neat, small biscuit with the hands, as our grandmothers used to do. Bake well and you will have good, sweet biscuit that will keep several weeks in a dry place. -MRS. FRANCIS M. Rockaway Beach, Long Island, N. Y.

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~~Antelope~~ James Hatch

### Plain Sugar. Cake

Two cups sugar, 1-2 cup butter, 2 eggs,  
1 1-2 cups flour, 1-2 cup milk; flavor lemon;  
cream butter and sugar with your hands  
until thoroughly mixed together, then

beat your eggs  
them; then add  
gether, take your  
of baking powder,  
beat five minutes  
and sprinkle sugar  
moderate oven till

13 Pond street,

### Date Cake With Coffee

One-half cup of butter (cream)  
cup of brown sugar added, and  
gether, 2 eggs well beaten, 1-2  
ful cinnamon, 1-2 teaspoonful  
1 1-2 teaspo. infuls baking powder,  
sweet milk, 1-3-4 cups sifted  
cups dates (stones removed)  
fine and reserve little of the  
shake over them.

icing — Two tablespoonfuls  
strained coffee and the same quantity  
the white of an egg stirred in.  
Thicken with powdered sugar until  
enough to spread. Allow the coffee  
cool before it is iced.

19 Searle avenue, Brookline.

## Strawberry Cake

Cream together 1 cupful of sugar, 1 cupful of butter, add 2 eggs, the white of 1 for the filling. 1 cupful of milk, 1-2 teaspoonful soda, 1 spoonful of cream tartar, 1-1/2 cupful of flour. Bake in layer tins.

Filling: One cupful strawberries  
cupful sugar, white of 1 egg  
together with egg beater under  
as whipped cream, spread betwe  
ers and on top of cake. Rasp  
bananas can be used the same

MRS. A. W. KIMBALL  
18 Pleasant View avenue, Boston



## GRAHAM BREAD.

Adahoc—Please try my recipe for graham bread. Two and one-half cups of liquid, water or water and milk, 1/2 cup molasses, 1 1/2 teaspoons salt, 1/2 yeast cake dissolved in 1/4 cup lukewarm water, 3 cups flour, 3 cups graham flour. Prepare and bake as entire wheat bread. The bran remaining in sieve after sifting graham flour should be discarded.

A Vermont Breeze.

## CREAM PUFFS.

Melt 1/2 cup butter in 1 cup of hot water; while boiling stir in 1 cup of flour, then cool; when cold, stir in 3 unbeaten eggs, one at a time, drop in buttered tins and bake 25 minutes in a moderate oven.

Filling for Puffs—1 cup milk, 3 tablespoons of sugar, 2 tablespoons of cornstarch, 1 egg, boil a few minutes, flavor when cold. A great favorite.

Kenneth Munson Crane.

## LEMON RICE PUDDING.

For Quinda—To 1 cup of rice boiled in pint of water (seasoned well with salt until dry) add a pint of milk in which a little cornstarch has been dissolved and boil again. Add the yolks of two eggs, beaten with 1/2 cup sugar. Stir well together. Lastly, add juice and grated rind of 1 lemon. Place in dish and bake slowly in oven. When done, spread over the top, the whites beaten with 2 tablespoons sugar. Brown in oven. A cup of raisins may be added just before baking.

Waverley Lily.

## GRAPE JELLY.

Dear Esculent—Try this rule for grape jelly and I am sure you will be satisfied. The grapes should be about half ripe and wild ones are better than cultivated. Be very sure that they have not been chilled by frost; if they have the jelly will turn thin again.

Pick over and wash your grapes, put them in kettle and crush them. Let them boil 10 minutes. After they come to a hard boil drain them through a flannel bag (outing flannel or flannel-ate is suitable), measure the juice as you put it in your kettle and boil it again 10 minutes, hard as before. Measure an equal quantity of sugar and put it near the fire where it will get warm.

Turn the juice into the sugar, stirring with a wooden spoon until the sugar is dissolved. Have your glasses ready, as the jelly will begin to thicken as soon as the sugar is dissolved. Set it away in a cool place for 48 hours and fill up the glasses with melted paraffine. I have used this rule for 12 years and my jelly is just as smooth when two years old as when made. It never granulates and is as delicate as currant.

I make currant jelly exactly the same way; other fruits are boiled in proportion to the amount of water added. The secret of the process is not to cook the sugar and fruit juice together.

Polly T.

## CORN SALAD.

Twelve ears corn, 2 large peppers, 1 head cabbage, 1 cup sugar, 2 tablespoons mustard, 2 tablespoons salt, cover with vinegar. Cook about 30 minutes after it commences to boil, and be careful it does not burn. The corn is to be cut from the cob and the cabbage shredded. Excellent as a salad or as a relish with cold meats. To be sealed while hot.

Betty Golden.

## PICKLED WATERMELON RIND.

For English Betty—Ten pounds of watermelon rind, boiled in water until tender; drain the water off and make a sirup of 2 pounds of white sugar, 1 quart of vinegar, 1/2 ounce of cloves, 1 ounce cinnamon. The sirup to be poured over the rind boiling hot three days in succession.

Sea Blue.

## ELDERBERRY WINE.

For Fitchburg—To the sister that wanted recipe for elderberry wine. Here are 4 recipes: Over each gallon of berries pour 1 gallon of boiling water. Let stand 12 hours, then draw it off and boil it with 3 1/2 pounds of sugar. While boiling beat in the whites of a few eggs to clarify it, then skim it clear; add 1/2 ounce of pulverized ginger root, with some cloves and cinnamon, to every

gallon of the wine. After it has boiled a little longer turn it into a tub, and when it is cool add a slice of toast rubbed well with yeast. Let it ferment a day or two, add a few raisins and put all in a large jug or cask, after having rinsed it around with brandy.

No. 2—Take the largest stems from the berries and add enough water to scald them, measure the water when put in. After the berries are well scalded strain them, and to each pint and a half of juice allow 1 quart of water, making allowance for the water. Put in to scald them and to every pint of juice add 1 pound of sugar, put all into kettle again and give it a scald, then strain it into a jar. When cold, toast a slice of bread, put hop yeast on both sides and lay it gently on surface of the wine. When it is done fermenting put in a little bag some ginger, cloves, cinnamon and mace and hang it in the jar. After a proper length of time remove the bag and bottle your wine for use.

No. 3—To 3 quarts of berries add 3 quarts of water and boil one hour, then add 3 pounds of sugar and boil half hour longer, put your spices in a bag and boil in your wine during this half hour. When nearly cold strain into jar and put in 1 teacup of hop yeast. Let it stand till done working, which will be about two weeks, then strain again and bottle for use. It will keep many years; in fact it becomes better with age.

No. 4—Scald and strain your berries and to every 2 quarts of berries add 2 quarts of water, then add 3 pounds of brown sugar and boil for one hour. Put in stone jar and when cool put in 1/2 yeast cake, let it work for 10 or 12 days, then bottle and cork tightly.

I have also a recipe for currant and blackberry wine if any one would like them; the recipes are true and tried and have been used by my family for years and years. Hope they will be what the sister inquired for. I have forgotten her name.

Empty Arms.

## CANNED PEACHES.

Fill jars with peeled, raw fruit, leaving fruit whole. To each quart jar add 1 cup of sugar and 1 cup of water. Place jars in a boiler on a rack, or a towel, and pour in water (cold), so it is more than halfway up the bottles. Put rubbers (I use two to a jar), and caps on, but do not screw the latter down. Cook in the water one hour and let cool in the water, then lift out and screw on tops. If sugar settles to bottom of jars, it will dissolve later. Some people fill up jars with boiled water, to replace what evaporates, but I prefer to seal mine up as they are. After sealing, cover tops with melted paraffine, so that it reaches below the rubbers.

Brandied peaches—Cover peaches with hot water and cook until soft. When soft put in jars, and strain water. To every quart of water add one pint of sugar and boil 20 minutes. For 10 jars of fruit, take 1 pint of white brandy. Be sure to use white. Add this to the sirup, after removing from the fire. Fill jars with this sirup and seal.

Betty Golden.

## COOKING NOTES.

Will some of the kind sisters tell me how to use pastry flour? I have made cake several times with it but it is heavy and looks as though there was not enough soda in it. I am just beginning to cook for two and would like some dainty desserts. I enjoy cooking and will anxiously watch the paper for something nice. I hope some of the sisters will answer and I will return the favor.

Flora.

## PRESERVING NOTES.

Dear Globe Sisters—I am sending in some recipes for canning and preserving and I wish some one would try them and let me know what success she has. I neglected to state, in the mustard pickle recipe, that if it is impossible to obtain the large cucumbers, one may use the cucumber pickles from the store in their place. The mustard pickle comes from Cape Cod and the others from the Nutmeg state.

Betty Golden.

Will some of the sisters tell me how to put up corn on the ear in cold water?

A-Butter-In.

## PLANTS AND FLOWERS.

Dear H. D. Sisters—Possibly some of you remember a contributor to this column with the nom de plume "A Breeze from Lake Champlain," sometimes shortened to "Breeze." Well, she is still among the living and as much interested in the Globe as formerly, and would like to ask the Vermont Breeze if she thinks it safe to have two of us, or would there be danger of a cyclone developing. I shall never forget the cordial welcome to the column from

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(BY CORNELIA C. BEDFORD.)

**CARAMEL SAUCE**—Put a cupful of milk, one ounce of chocolate, one-half cupful of brown sugar and two tablespoonfuls of molasses on to boil. Boil and stir until the thickness of table syrup, take from the fire, add a tablespoonful of vanilla and serve hot. This also makes a delicious sauce for apple dumplings.

**FOAMY SAUCE**—Cream thoroughly three tablespoonfuls of butter, adding gradually one and one-half cupfuls of powdered sugar. Stir in the white of one egg unbeaten, add the white of another whipped to a foam, and beat all together until light and foamy. Just before serving, add four tablespoonfuls of sherry and three tablespoonfuls of boiling water and stir until it becomes frothy. Send to the table at once.

**VANILLA SAUCE**—Beat one egg without separating until very light. Put one tablespoonful of cornstarch into a saucepan, moisten it with cold water, add one-half pint of boiling water, cook for a moment, pour it slowly into the beaten egg, stirring all the time; add one-half of a cupful of powdered sugar and a tablespoonful of vanilla.

## Banana Cake

One cup sugar, 1-2 cup butter, 1-2 cup milk, 13-4 cups flour, 1-2 teaspoons baking powder, whites of 3 eggs; flavor with almond; bake in layers.

Filling—Slice up some bananas and stir them through a cup of rich cream that has been beaten to a stiff froth.

MRS. H. B. CROSBY.  
225 Lexington street, East Boston.

### Cream Date Cake

Take 1-2 cup sour cream, 1-2 cup sour milk, 1 cup sugar, 1 cup dates, 1 egg, 1 teaspoon soda, a little salt, all kinds spice, flour to wet up stiff. Bake in a slow oven. (Original.)

low oven. (Original.)  
MRS. JENNIE F. STARK.  
10 Hoyt court, Laconia, N. H.

## Gingerbread Squares

One cup molasses, 1 cup sugar, 2-3 cup of butter and nice sweet lard mixed, 1-2 cup of milk. 2 teaspoonfuls of ginger. 1 teaspoonful soda. Mould quite hard and bake slowly. Roll until it is one-fourth inch in thickness and mark off with lines about half an inch apart. They should double their thickness in rising when baked. MRS. JOHN R. TEMPLETON.

aked. MRS. JOHN R. LEM  
76 Carew street, Springfield.

## White Cake

• Cream 1 1-2 cups of powdered sugar with 1-2 cup of butter. When thoroughly creamed, add 3-4 cup of milk, the whites of four eggs beaten to a stiff froth. Sift two teaspoonfuls of baking powder with 2 1-2 cups of flour and add. Flavor with lemon.

## Nut Cake

Use the recipe for white cake, chop up

as many nuts as desired and mix in the cake the last thing. Bake in a loaf and frost with chocolate or white frosting and put half nuts on top.

Use the recipe for white cake, chop one pound of figs in food chopper, put the figs in a stew pan on the stove with a teacupful of water and one-half of a cup of sugar. Cook until soft and smooth. When cold, spread between the layers. Frost.

**Fruit Filling**—Chop four table-  
spoons of citron, four of seeded rais-  
ins, 1-2 cup of nuts, 1-4 pound of figs in  
food chopper, using fine cutter. Beat  
the whites of three eggs stiff, add 1-2  
cup of sugar and mix thoroughly with  
the chopped fruit and nuts. Spread be-  
tween the layers when the cake is hot.

MRS. OLIN M. MOONEY,  
Mt. Eustice street, Littleton, N. H.

## Coffee Cake

Good to eat and look upon. Sift one teaspoonful each of salt, cinnamon and cloves with one and one-half cupfuls of flour. Cream one cupful of sugar with one-half cupful of butter, add one-half cupful of molasses; beat well, then add alternately flour and one cupful of cold, strong coffee, in which one teaspoonful of soda has been dissolved. Lastly add the floured raisins and beat thoroughly before turning into a paper-lined pan. Bake in a quick oven, and when cold, ice. For extra occasions decorate with a bunch of grapes formed of raisins, the stems and leaves of citron; cook all in a little water for five minutes, then dry in a cloth before using.

MRS. F. B. FLINN.

64 Lafayette street, St. Johnsbury, Vt.

to Enza Thomas L<sup>rd</sup> 3<sup>rd</sup> Lt. - tails 2/68  
and himself

Marston Letter 2<sup>nd</sup>

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# Pie

## Mock Cherry Pie

Put water on and let stew together. 1 pint cranberries and 1-2 pound raisins; into this put 1-2 cups sugar and 1 drop of almond flavoring. This makes two pies. Bake with two crusts. I make my crust this way: Two cups flour, 4 table-spoons lard, 1 teaspoon salt, 1-2 tea-spoon baking powder, mix with cold water.

WILLIAM R. FINNIGAN,  
262 Auburn street, Manchester, N. H.

## Frosted Lemon Pie

Take and grated rind of 1 lemon, 1  
cup sugar, 2 eggs (yolks), pinch of salt,  
1/2 cup of hot water thickened with 3  
great spoons of flour. Let cool and add  
to mixture. Bake with one crust. When  
done beat whites stiff, add two great  
spoons of sugar and spread over top.  
Bake 10 min and brown slightly. Two  
cups may be used instead of three if  
desired. SUSIE P. VIRGIN.

Take six drachms of powdered nitre (saltpetre) and six drachms of sulphuric acid (oil of vitriol), mix them in a teacup, by adding one drachm of the acid at a time; a copious discharge of nitrous acid gas will take place. The cup to be placed during the preparation on a hot hearth or a plate of heated iron and mixture stirred with a tobacco pipe. This quantity is sufficient for a common size room, less will do for a small room. Avoid breathing the gas as it rises from the cup. No injury to the lungs will happen when the air of the room is impregnated with the gas, and it cannot be too widely known that it possesses the property of preventing infection from fever.

Don. L<sup>o</sup> 2<sup>a</sup> Dr. L<sup>o</sup> 2<sup>a</sup> 1/2  
w. L<sup>o</sup> 2<sup>a</sup> Dr. L<sup>o</sup> 2<sup>a</sup> 1/2

BY MARION HARRIS NEIL

The economical must therefore learn to wash for herself. And this is not such a difficulty, at least it is one that most of us can surmount. Soap jelly is a valuable help in such washings, and is easily prepared, though it cannot be made too long beforehand, as if kept more than a week or so it loses its goodness.

Take as much soap as will be needed, and shred it fine with a knife, putting it in a saucepan to melt slowly till it is clear and without lumps. Then pour it off into a jar or basin and let it remain until required.

When melting the soap, do not boil it quickly, and do not fill the saucepan, even though you mean to have a big wash, as the soap is very liable to splash over, and this not only wastes it, but causes an unpleasant odor in the house.

Any odds' and ends may be used for this jelly, which is an advantage. The quantities used are a quarter of a pound of soap to every quart of water.

For all sorts of washing the best soap of its kind is to be recommended as it goes further, does its work better and so saves its extra first cost.

## To Prevent Fading

Great care should be taken in washing delicately tinted shirt waists or summer gowns to prevent fading. Alum used in the rinsing water will prevent green from fading. A handful of salt thrown into the rinsing water will set blue.

Ox-gall is good to use for gray and brown. Hay water, made by pouring boiling water over hay, is excellent for washing tan or brown linen. When this

## CORN FRITTERS

To 1 1/4 cups of corn add 1 egg well beaten, 1-2 a teaspoonful of salt, few grains paprika and 1/3 cup flour; beat well, fry as griddle cakes and serve with butter or maple syrup.

## SWISS STEAK

is not used the garments will soon look faded and bleached.

A tablespoonful of black pepper stirred into the first suds in which cottons are washed, will prevent colors from running.

Five cents' worth of sugar of lead crystals dissolved in a pailful of water makes a solution which fixes colors and establishes the tone of pinks, blues and lavenders.

The fabric should remain in the sugar of lead bath half an hour or so before going to the suds. These baths will not prevent a garment from fading if it is hung in the sun to dry.

Vinegar is useful in reviving colors. Add one tablespoonful of common vinegar to every quart of cold rinsing water. Thoroughly saturate the article, and wring tightly and dry quickly.

If the color has been taken out of silks by fruit stains, ammonia will usually restore the color.

## Prints and Colored Muslins

Prints and colored muslins should never be soaked for any length of time before they are washed.

The addition of salt to the water in which they are immersed does much towards fixing the color. The articles should then be wrung out of the brine water and dropped at once into a good lather of warm, but not hot, water.

After working thoroughly with the hands, first on the right side, and then on the wrong, they should be again wrung out, placed in cold water, wrung again, rinsed, and finally replaced in the salted water, until they are required for starching.

In the case of blue and mauve muslin or cotton articles, the proportion of one tablespoonful of vinegar should be added to two pints of rinsing water.

Yellow muslins are improved by the addition of half a teaspoonful of methylated spirits to two pints of water, while faded colors are considerably freshened and deepened by immersing the garment in a solution of alum and water for two hours, the proportion being one ounce to each gallon of water.

Muslin thickens if the washing operations are unduly prolonged. If the fabric has become yellow it may be considerably whitened by boiling in a lather made of pure soap and milk in the proportion of four ounces of soap to two pints of milk.

## To Clean Velvet

Light velvets are cleaned by gently rubbing with a flannel previously dipped in kerosene when the wrong side requires drawing over a hot iron in order to raise the pile.

Heat the iron and have it held firmly, face upward. Place a wet cloth upon it and draw the velvet over it with the back of the velvet upon the cloth. The steam rising through it will raise the pile.

When it has been steamed all over, remove the wet cloth and lightly run the velvet over the iron to dry it. To clean mud-spotted, black velvet a solution of equal parts of spirits of wine, ox-gall and water will be found efficacious.

**Leather, Brass and German Silver Art  
Materials and Arts and Crafts  
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Sam Bonny Dr 2 yds Linen 2/3 4/6  
2 yds Gingham 3/ 7/6 2 1/4 muslin 1/8 3/9 11 3  
2 dr buttons 1/10 3/8 1 1/2 dr cloth 4/2 6 4 2  
Twist 1/1. Silk 1/1. Thread 4 1/2 1/2 Buck 9 3/6 7 10  
for his app - (at my bill 1 7 9

Isaac Simon Dr 1 waistcoat 13/6 13 6  
1/4 yd Linen 2/6 3 1/2 3 3/2  
1 dr buttons 1/1

Isaac Smith Dr 1 1/2 Stockings 7/1  
at himself

Abm Russell Dr 1/4 Cow 1 10 1/2 tails 4/6  
at Jacob - his app

Isaac Thomas Dr 1 1/2 course handkerchiefs  
paid 6/1. Suppor. in middle making account 4/1

John C. Holmes Dr 1/8 Cow 1 32/ 4/6  
at his app

John H. Lawrence Dr 1 1/2 yds Calico 3/1  
~~at his app~~ 1 1/2 yds Calico 4/6  
1 yd Ribon 6

James Hatch Dr 6 1/2 Coffee 2 1/2 2/6  
1 set Finnes Forks 1/1 in ex Spoon 2/6 1 20  
at his daughter

James & Jonathan & Ellen Dr 1 1/2 yds Calico 3/1  
1 yd 20 1/2 tails 4/6 4 46  
at Jonathan's  
separate use

Rich Chandler Dr 1 1/2 yds Calico 3/1  
at himself

Joseph Chase Dr 1 1/2 yds Calico 3/1  
at his app

Joseph Chase Dr 2 dr 1/2  
at his app



Upper Hacking L<sup>n</sup> byds furthest 2/4

Buttons 1/5

Paul Smith D<sup>n</sup> 2 1/2 yds Linen 2/4 14/1

Simpson Coat D<sup>n</sup> 1/4 to Shavers 1/4 Indigo 9/-

Ship Minner

W<sup>m</sup> Notch D<sup>n</sup> 1/4 10<sup>n</sup> Sail needles 1/4

Isiah Wood D<sup>n</sup> 1 yds Silk Munkinett 7/2 1 8

Sam<sup>l</sup> Bannay D<sup>n</sup> To Isiah Wood Discount 1/4 direction 3.25

W<sup>m</sup> Notch D<sup>n</sup> 1/4 10<sup>n</sup> 1/4 m Scupper 1/4 1 9

Charles Church D<sup>n</sup> 2 oz Indigo 2/4 2.4 2 1/2 m Silk 10 1/2 16 1/2 3 2 1/2

G<sup>n</sup> 1/4 m C. Brads 8/2 1 2

Sam<sup>l</sup> Bannay 3 yds brown Holland 2/2 1 6 6

Robert Davis D<sup>n</sup> 1/2 m 10 tails 2/4 5/6

Caleb Greene D<sup>n</sup> 1 1/2 yds Firrygott 6/3 1 7

Bury<sup>n</sup> Davis D<sup>n</sup> (app<sup>t</sup> to 6 & 7) 2 yds 1/4 8

Isa Smith D<sup>n</sup> 1/4 m 10 tails 8/3 1/4 m C. Brads 2/4 1 2 10 3



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4 Prince George St.

4 Prince George St.

Lyds ribbon 1/6 - - - - 4. 6

3/4 yds Gingham 3/6 10/3 " 19.3

3 1/2 yds Linen 2/8 - - - - - 8.9

Head of Cambrie 1/11 1/2 2, 6.

Am. bill Rend.

Payable at three months

Dan<sup>l</sup>. Faber 12" 1 Sh.<sup>n</sup> black Sewing Silk 4<sup>th</sup> 10  
 do. his Girl 8

and his Girl

5. 100 lbs. Same as No. 5. in 5% 1 5

Mr. Phoebe 9/1 (At his Sister Susan)

$\frac{3}{4}$  yd Linen 2/6 - 1/10 in d<sup>o</sup> cl<sup>o</sup>

38 *Pinus, Strobus* L<sup>2</sup> & " *Scop* 1/2

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Sheet 13

Patience Hatch L<sup>o</sup> 3 1/2 yds 3/4

13. *Bauhinia* 7/6 ad. abert. Ham. S.

June Hatch L<sup>ts</sup> 3 Casted 5 lbs. = 10 20

75. *Hydrocotyle* *indica* Cotton.

John, C, Holme L<sup>th</sup> n<sup>o</sup> 4 India Cotton blue " 1

Mr. Silk B. & Co. his daughter.

Spinn. Notch 1796, Dr 6<sup>th</sup> candles 12

6<sup>th</sup> Chocolate 4/6 3/4<sup>th</sup> Humblers a 1/2.

2<sup>nd</sup> powder 8<sup>lb</sup>. — for the Ship. —

14. *id.* Br. 2445. Gough

Mr. Howard Dr. 24 yds Gingham 4/11 9

Chapman      Colver and      H. H. Hensell

Luther Wilson Dr. paid Wm. Parker  
for order \$5.80

Order \$5.50

2. Joseph Thomas  $L^2$   $3\frac{1}{4}$ , as Lumen  $2/8$  d'up 8



William Handy Dr. To Tobacco N.Y.

1. Fly negro head Tobacco 11 1/2  
Tare 16 City 17. 19

role pignat

11 1/2  
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 95 1/2  
 12 1/4  
 \$19.64



522. (1) *Amelanchier* 31 1800.

Trans. *Sp. 1* *Sp. 2* *Sp. 3* *Sp. 4* *Sp. 5* *Sp. 6* *Sp. 7* *Sp. 8* *Sp. 9* *Sp. 10* *Sp. 11* *Sp. 12* *Sp. 13* *Sp. 14* *Sp. 15* *Sp. 16* *Sp. 17* *Sp. 18* *Sp. 19* *Sp. 20* *Sp. 21* *Sp. 22* *Sp. 23* *Sp. 24* *Sp. 25* *Sp. 26* *Sp. 27* *Sp. 28* *Sp. 29* *Sp. 30* *Sp. 31* *Sp. 32* *Sp. 33* *Sp. 34* *Sp. 35* *Sp. 36* *Sp. 37* *Sp. 38* *Sp. 39* *Sp. 40* *Sp. 41* *Sp. 42* *Sp. 43* *Sp. 44* *Sp. 45* *Sp. 46* *Sp. 47* *Sp. 48* *Sp. 49* *Sp. 50* *Sp. 51* *Sp. 52* *Sp. 53* *Sp. 54* *Sp. 55* *Sp. 56* *Sp. 57* *Sp. 58* *Sp. 59* *Sp. 60* *Sp. 61* *Sp. 62* *Sp. 63* *Sp. 64* *Sp. 65* *Sp. 66* *Sp. 67* *Sp. 68* *Sp. 69* *Sp. 70* *Sp. 71* *Sp. 72* *Sp. 73* *Sp. 74* *Sp. 75* *Sp. 76* *Sp. 77* *Sp. 78* *Sp. 79* *Sp. 80* *Sp. 81* *Sp. 82* *Sp. 83* *Sp. 84* *Sp. 85* *Sp. 86* *Sp. 87* *Sp. 88* *Sp. 89* *Sp. 90* *Sp. 91* *Sp. 92* *Sp. 93* *Sp. 94* *Sp. 95* *Sp. 96* *Sp. 97* *Sp. 98* *Sp. 99* *Sp. 100* *Sp. 101* *Sp. 102* *Sp. 103* *Sp. 104* *Sp. 105* *Sp. 106* *Sp. 107* *Sp. 108* *Sp. 109* *Sp. 110* *Sp. 111* *Sp. 112* *Sp. 113* *Sp. 114* *Sp. 115* *Sp. 116* *Sp. 117* *Sp. 118* *Sp. 119* *Sp. 120* *Sp. 121* *Sp. 122* *Sp. 123* *Sp. 124* *Sp. 125* *Sp. 126* *Sp. 127* *Sp. 128* *Sp. 129* *Sp. 130* *Sp. 131* *Sp. 132* *Sp. 133* *Sp. 134* *Sp. 135* *Sp. 136* *Sp. 137* *Sp. 138* *Sp. 139* *Sp. 140* *Sp. 141* *Sp. 142* *Sp. 143* *Sp. 144* *Sp. 145* *Sp. 146* *Sp. 147* *Sp. 148* *Sp. 149* *Sp. 150* *Sp. 151* *Sp. 152* *Sp. 153* *Sp. 154* *Sp. 155* *Sp. 156* *Sp. 157* *Sp. 158* *Sp. 159* *Sp. 160* *Sp. 161* *Sp. 162* *Sp. 163* *Sp. 164* *Sp. 165* *Sp. 166* *Sp. 167* *Sp. 168* *Sp. 169* *Sp. 170* *Sp. 171* *Sp. 172* *Sp. 173* *Sp. 174* *Sp. 175* *Sp. 176* *Sp. 177* *Sp. 178* *Sp. 179* *Sp. 180* *Sp. 181* *Sp. 182* *Sp. 183* *Sp. 184* *Sp. 185* *Sp. 186* *Sp. 187* *Sp. 188* *Sp. 189* *Sp. 190* *Sp. 191* *Sp. 192* *Sp. 193* *Sp. 194* *Sp. 195* *Sp. 196* *Sp. 197* *Sp. 198* *Sp. 199* *Sp. 200* *Sp. 201* *Sp. 202* *Sp. 203* *Sp. 204* *Sp. 205* *Sp. 206* *Sp. 207* *Sp. 208* *Sp. 209* *Sp. 210* *Sp. 211* *Sp. 212* *Sp. 213* *Sp. 214* *Sp. 215* *Sp. 216* *Sp. 217* *Sp. 218* *Sp. 219* *Sp. 220* *Sp. 221* *Sp. 222* *Sp. 223* *Sp. 224* *Sp. 225* *Sp. 226* *Sp. 227* *Sp. 228* *Sp. 229* *Sp. 230* *Sp. 231* *Sp. 232* *Sp. 233* *Sp. 234* *Sp. 235* *Sp. 236* *Sp. 237* *Sp. 238* *Sp. 239* *Sp. 240* *Sp. 241* *Sp. 242* *Sp. 243* *Sp. 244* *Sp. 245* *Sp. 246* *Sp. 247* *Sp. 248* *Sp. 249* *Sp. 250* *Sp. 251* *Sp. 252* *Sp. 253* *Sp. 254* *Sp. 255* *Sp. 256* *Sp. 257* *Sp. 258* *Sp. 259* *Sp. 260* *Sp. 261* *Sp. 262* *Sp. 263* *Sp. 264* *Sp. 265* *Sp. 266* *Sp. 267* *Sp. 268* *Sp. 269* *Sp. 270* *Sp. 271* *Sp. 272* *Sp. 273* *Sp. 274* *Sp. 275* *Sp. 276* *Sp. 277* *Sp. 278* *Sp. 279* *Sp. 280* *Sp. 281* *Sp. 282* *Sp. 283* *Sp. 284* *Sp. 285* *Sp. 286* *Sp. 287* *Sp. 288* *Sp. 289* *Sp. 290* *Sp. 291* *Sp. 292* *Sp. 293* *Sp. 294* *Sp. 295* *Sp. 296* *Sp. 297* *Sp. 298* *Sp. 299* *Sp. 300* *Sp. 301* *Sp. 302* *Sp. 303* *Sp. 304* *Sp. 305* *Sp. 306* *Sp. 307* *Sp. 308* *Sp. 309* *Sp. 310* *Sp. 311* *Sp. 312* *Sp. 313* *Sp. 314* *Sp. 315* *Sp. 316* *Sp. 317* *Sp. 318* *Sp. 319* *Sp. 320* *Sp. 321* *Sp. 322* *Sp. 323* *Sp. 324* *Sp. 325* *Sp. 326* *Sp. 327* *Sp. 328* *Sp. 329* *Sp. 330* *Sp. 331* *Sp. 332* *Sp. 333* *Sp. 334* *Sp. 335* *Sp. 336* *Sp. 337* *Sp. 338* *Sp. 339* *Sp. 340* *Sp. 341* *Sp. 342* *Sp. 343* *Sp. 344* *Sp. 345* *Sp. 346* *Sp. 347* *Sp. 348* *Sp. 349* *Sp. 350*

"	Sp <sup>m</sup> /Retch	Int 46 <sup>c</sup>	10 <sup>c</sup> 1/2 m	Supper	N <sup>e</sup> 3/6	36
"	1/2 m	11 <sup>c</sup>	Jacks 1/8	Sail & seedling	3/6	52
"	1 doz d <sup>c</sup>	2/6	In the Ship	Murru		26
"	1/4 doz	Spears 2/9	in box d <sup>c</sup> tea	2/6		53

2. Cash Dr. To John. C. Holmes  
in of him & Rec<sup>d</sup> \$25

3. John Cresswell Jr. £<sup>2</sup> 11/8 Ow. Ric<sup>d</sup> 7/32  
d<sup>d</sup> Himself

14. *asial* Wood D<sup>y</sup> 17th 9<sup>th</sup> & 10<sup>th</sup> June

Let's Russell House Dr 3/4  
Sill B at S.R. 3/4 26

Sept 2nd Rice 8<sup>00</sup>

11<sup>th</sup> J. Wall - 18<sup>th</sup> do 28 King Street  
do. 28<sup>th</sup> do.

4. e 46. m. Smith 1<sup>st</sup> file No 2<sup>d</sup> his app<sup>l</sup>

Enca Thomas 1st 20x Lidgo 2 1/8. --- 2  
 1st board 3 1/2 --- 2 1/2 his daughter

7 Corn. Grinnell. 10<sup>th</sup> To Tobacco M<sup>ch</sup>  
for 1 Flg negro head 91<sup>th</sup>

Philip Kerril D<sup>n</sup> 2yds Knipe Cotton 3/ " 6/

1. e. Hannah's Hampton 12" 6" (8)  
- 2 Screw e. August 12" 6" 6" 9" 7"  
d. e. Himself

Tobacco Manuf<sup>y</sup> for Cash 10<sup>00</sup> Honey 18.  
 on Ride horse to New Port 7<sup>00</sup> 11.



# REMOVING STAINS.

**F**RUIT stains (when fresh) can be removed by pouring boiling water through stained part until spot disappears. Old fruit stains must be removed with oxalic acid. Wash stains in acid till it disappears. Rinse at once, then wet spot in ammonia and rinse well in clear water. Tea, coffee and cocoa stains: Take one-half pint javelle water to one quart clear water, and let stained part soak in it several hours. Rinse well in two waters. This will remove stains that have been previously washed. Grass stains should be rubbed well with molasses, then washed. Mildew: Cut common soap fine and cook to paste with water; spread paste on spots and sprinkle with fine powdered potash; spread on grass in sun one day.—MRS. W. H. T., 708 North Broadway, Baltimore, Md.

**T**O remove mildew: Dip in a moderately strong solution of nitric acid, cover with salt and lay in the sun. When the spots are out wash and rinse thoroughly, or the acid will rot the fabric. Or, mix lemon juice with salt, powdered starch and soft soap; apply with a brush, and lay on the grass till the stains come out. A simple and easy method of removing wine stains from a table cloth is to hold the stained part in milk boiling over the fire. The stains will soon disappear. To remove strawberry or coffee stains, place the article over a pail or tub and pour a small stream of boiling water on the spots, and the stains will disappear. Pour the water from as great a distance as possible. To remove oil spots on matting or counterpanes, wet the spot with alcohol, rub the wet spot with soap, then wash with cold water.—MRS. E. A. RITCHIE, Purdy Station, N. Y.

**W**INE stains can be removed from linen by holding in boiling milk. For fruit stains rub yellow soap on both sides of stain and tie a piece of pearl ash in it and boil in water. When exposed to the sun and air the stain will gradually disappear. For grass stains in linen and lawn use alcohol, then cold water and soap. For iron rust use salt and lemon juice and sunshine. This is also good for ink stains in wash goods. For mildew, rub with soap and chalk freely.—MRS. S. A. PITT, No. 1323 West Fayette street, Baltimore, Md.

**T**O remove stains from table linen, put over a tub, pour very hot water from a distance on stains till they disappear. Soak a few minutes in clear water, wash with soap, then put in boiler with cold water and soap powder; scald, then rinse. They will look clear and white. Iron when partly dry. Never soak clothes over night to have the dirt soaked all through them. About twenty minutes before washing always put in cold water to scald, and they will look fine and smell sweet. Molasses will remove grass stains from woollens. Rub in and rinse in clear water. To remove ink stains soak in ripe tomato juice. Blood stains, especially from nose bleed, can be quickly removed by washing in kerosene, then wash in soapy water, scald and rinse.—MRS. HATTIE S. TARR, 84 Hill street, Biddeford, Me.

**C**OLD rain water and soda will remove machine grease from washable fabrics. Wax, resin and turpentine pitch may be removed by pure alcohol. Hard pitch may be softened with lard and removed by turpentine and soap. Fruit stains may be steamed out by pouring on boiling water by dipping in sour buttermilk and drying in the sun. For coffee and chocolate stains, soap and wash in hot water and hold stain over burning sulphur. For discolorations produced by acids apply ammonia water. For spots from alkaline substances apply vinegar. For ink stains, iron mold, etc., lemon juice or oxalic acid. Rinse off the acid after the spot has disappeared. For indelible ink stains soak in a solution of common salt, then wash with ammonia. Do not attempt to remove stains. Any acid that will take them out will ruin the fabric.—MRS. GEORGE M. ROBB, N. H.

oxalic acid stains, put spot over a tub and juice, salt of hot water through. For ink bridge, M.

To remove iron rust, lemon  
—LUCY B. WHITE, Stock-

**I**RON mold, mildew or almost any similar stain can be taken out by dipping in diluted acid; then cover with salt and lay in the sun until the stains disappear. If of long standing, repeat the wetting and the sunlight. Rinse in several waters as soon as stain is no longer visible. For ink, fruit or wine stains, wash in clear cold water, then mix one teaspoonful of oxalic acid and half a pint of rain water. Dip stain in this and wash in clear water. A table-spoonful of white currant juice is better than lemon. This can be used on the most delicate fabric without injury.—MRS. HARRIET ADAMS CHAMBERS, 493 North Clark street, Chicago, Ill.

**T**O remove stains from white goods: Perspiration stains are removed by applying a strong solution of soda; rinse well and dry. Mildew is easily faken out with chloride of lime. Raspberry and strawberry stains will disappear if boiling hot, soft water is poured over them. All other fruit stains are removed with oxalic acid. Oxalic acid will also remove leather and ink stains. Tea, coffee and chocolate stains may be removed by using boiling hot, soft water. If of long standing soak in glycerine and wash the latter out with cold water. For orange and lemon stains use diluted ammonia. To remove red iron rust make a thick paste of lemon or pie-plant juice, salt and starch and expose to the sun. Try oxalic acid for black iron rust. Use alcohol or molasses for grass stains. For wine stains, cover with salt and lay in the sun. Blood stains can be removed by soaking in cold soap suds to which a little kerosene has been added. Use kerosene, machine oil or vaseline for tar or fresh paint, and afterward wash with soap and cold water.—MRS. C. FISCHER, No. 262 Eighth avenue, Newark, N. J.

**T**O take out fruit stains tie up cream of tartar in the spotted places and put the garment into cold water and boil it. If the stains are much spread stir cream of tartar in the water. If still visible, boil the garment in a mixture of super-carbonate of soda, a tablespoonful to a pail of water.—MRS. L. KOELBEL, No. 64 Catharine street, Utica, N. Y.

## POTS, PANS AND

**W**HEN tins are hard to wash, where food has burned on, like baked fish or oatmeal, put the dish on the stove, filled with cold water and a half teaspoonful of baking soda, and let it boil, and your dish will wash easily and the odor of fish will be gone.—MRS. JENNIE A. THURSTON, No. 1 Baldwin street, Haverhill, Mass.

**C**LEAN up as you go. Put scalding water in each saucepan or stewpan as you finish using it. Dry your saucepans before you put them on the shelf. Never scrub the inside of a frying pan; rub it with wet silver sand and rinse it out afterward with hot water. Clean your tins with soap and whiting, mixed, made into a thick cream with hot water; rub it on with flannel; when dry rub off with chamels and dry whiting.—MRS. R. D. BOWLAND, Elkton, Md.

**T**O keep pots and pans perfectly clean, as soon as through cooking sprinkle a little lye on cloth, dip in coal ashes and scour them well. Wash thoroughly with hot water and soap, dry well and hang up.—MRS. EFFIE CLINGENPEEL, Roanoke, Va.

**T**O keep pots and pans nice and clean, dip each article in strong lye or soft soap, then scour with common sifted coal ashes.—MRS. M. V. A., Sunbury, Pa.

**A** SIMPLE method for cleansing new iron cooking vessels is to rub the vessel well inside with lard, then set aside for twelve hours. After this, wash thoroughly with soap and water, then repeat the greasing and set the vessel aside again for twenty-four hours. After the second greasing the vessel is ready for use.—MRS. S. E. M., Keokuk, N. J.

Susannah Grinnell D<sup>y</sup> 12 10 Nails 10/6  
D<sup>y</sup> 11 pm Hasking

James Hatch D<sup>y</sup> 2 casted Friday 4/10  
D<sup>y</sup> his apt



**For Shoes That Slip at the Heel**

If you have a new pair of shoes that slip at the heel paste in some outing flannel, and that is good, also, to protect the stocking from wearing out. Paste into the bottom of children's shoes and it saves the stockings a great deal.  
MRS. JENNIE F. STARK.  
42 Province street, Laconia, N. H.

**HELPS IN JELLY MAKING**

If the sugar is heated in the oven while the juice is boiling on the stove, and when hot added to the boiling juice, it will dissolve more quickly and cause the mixture to jelly sooner. Twenty minutes is usually long enough to boil the juice after adding the sugar. If clear jelly is desired, boil the berries or fruit and strain through a fine mesh cheese cloth bag over night. Never squeeze the jelly bag if a clear jelly is desired.  
Cover jelly glasses with melted paraffine after the jelly has become cold.  
MRS. RAYMOND COWAN.  
Greenfield.

**LAYING NEW LINOLEUM**

Have strips of molding nailed about the linoleum where it comes to the boards, this prevents dust from getting underneath and also preserves the edges from moisture under the floor covering.  
MRS. MARGARET RAMSEY.  
28 Richmond street, Weymouth.

**NEW USES FOR GLYCERINE**

Most people use glycerine, but its value in cooking is not sufficiently appreciated. In making a cake add a little glycerine to the dough, in proportion of a tea-spoonful to a pound of flour. It will make the cake delicately light. In making jam, three spoonfuls of glycerine to every pound of fruit will prevent fermentation and all risk of the sugar crystallizing. For invalids, when sugar cannot be taken, glycerine proves an excellent substitute, and can be used for puddings, custards, stewed fruits or a drink which requires sweetening.  
MRS. EVA M. SYKES.  
Rear 49 Alden street, Plymouth.

sell Dr 3 3/8 yds flannel 3/6  
bind 2 7

sell Dr 1/4 to Twine 9 d. Kateb

Lawland Dr 1 Lath 3/8 --- 38  
as 10 Dr 6 --- 14  
d. Sam. Banning

sell Dr 3 1/4 yds Linen 4/13 1/2  
fabric 15 2/9 1/2 thread 5  
3/4 d. The Brownell

Tobacco 11 1/4 Dr 10 Nails 1/6  
d. J. C. Holme

Sam. Redman Dr 1 Co. Scupper 1 1/2  
1/4 Am 3 d. 1/2 for the ship  
11 m 3 d. 1/2 for d.

James Durbin Dr 10 d. 1/2

Cash Dr 50 Cateb 100  
rec. from him in full of acc. 76

Susannah Grinnell (widow) Dr  
5 m 1/4 Cut Nails 2/2 10/10  
5 m 1/4 ditto

Allen Shepherd Dr 3 yds Linen 2 1/2 7/6  
ditto

Ruben Swift Dr 1/4 Co 10 Nails 4/10  
d. his app.

James & Ann 2 Dr 10 Bandanna 1 1/2 7  
d. Himsley



# TO AVOID SHRIN

LINE linen will not bear rubbing. To clean them, soak in soap suds, work them up and down with the hands, then rinse in clear water. A pinch of gum arabic dissolved in hot water and a little bluing should be used to dip the pieces into before drying. Stretch perfectly smooth on a marble bureau top or a pane of glass and allow to dry.—MRS. CHARLES K. STERN, 12 West 115th street, New York City.

**D**ELICATE linens should be thoroughly wet, then washed through a warm suds made with good soap. Rinse through two waters, the first one scalding hot (unless there are colors worked in the linen), the last one faintly tinged with good bluing. Lay the pieces between folds of clean white cloth. After twenty minutes iron, taking the thinnest pieces first.—MANTIE L. HUNTER, 403 Mahoning avenue, Warren, Ohio.

**F**OR cleansing fabrics without injuring the texture or "starting" the color, however delicate: Grate two medium-sized potatoes into a bowl containing one pint of clean cold water; strain carefully through a sieve, allowing the liquid to fall into another vessel containing an additional pint of cold water. Let it settle and then pour off the water and bottle it for use. It may be put into a clean fruit jar. Softly rub the soiled fabric or garment with a sponge dipped in the potato water, dry carefully in the shade and iron. Use the sediment left after pouring off the water for cleaning heavy cloths, rugs and carpets.—MRS. H. JACKSON, Buffalo, N. Y.

**M**USLINS, lace and embroidery should be washed in soap suds rinsed well, starched immediately and then pulled into shape. Embroideries should be ironed on the wrong side over flannel.—MRS. A. ELDER, 163 Massasolet street, Springfield, Mass.

**W**ASH delicate linens entirely with hands, using no washboard, and boil and wash by themselves. Rinse all white linens and cottons in two or more cold waters, using a little blue in last water. If after boiling and rubbing well stains cannot be removed from linens and handkerchiefs, use a little chloride of lime in the water.—MRS. J. C. SINCLAIR, 493 Ninth street, Brooklyn.

**T**O wash linens and cottons, soak one hour and no more in warm suds; then place in boiler in cold suds; allow to boil just five minutes, then take out in clear suds water that contains one good sized tablespoonful of powdered borax. Then rinse in bluing water lightly. They will wash easy, keep white and remain so.—MRS. H. W. W., 214 Lake avenue, Rochester, N. Y.

**T**O wash delicate linens make flour starch of soft water; thin with cool, soft water; wash linens in this without soap; rinse in thin starch water and hang out to dry. This is the best way to wash very fine linen dresses.—MRS. H. GATISS, Perth Amboy, N. J.

**T**O wash blankets take one-half bar of any good laundry soap, shave it very fine and pour over it a pint of boiling water. Put this up

fire and stir until it becomes a thick paste; then put one tablespoonful of borax and two spoonfuls of ammonia. Have ready a tub of water, softened with a tablespoonful of soda. Stir into this the soap mixture, then put blankets or the woollen articles. Let them lie for an hour, occasionally turning them over, then run through a wringer. After this rinse with tepid water, being careful never to rub with hands. Run through the wringer into a tub of water, and from this wring out and hang out to dry. Blankets when washed this way are soft as when new. Those that are to be pressed should be taken from the line when damp and pressed with warm irons.—MRS. B. LANI, 2033 Frederick avenue, Baltimore, Md.

**N**EVER scald woollens. Wash in warm suds, rinse in lukewarm water twice, lengthwise, repeating at intervals of five minutes to prevent shrinking.—Mrs. A. S. B., 1470 lawn avenue, Saratoga, N. Y.

**I**N washing woollens always have clean water; add a little powdered borax. Put in the whites first, and have water hot when you wash and rinse them in clear hot water. Never put them in cold water, as it will make them shrink and make them stiff. Following this rule you will have nice, soft woollens.—Mrs. O. F. CORNELIUS, No. 101 son street, Portsmouth, N. H.

**W**ASH flannels thoroughly with soap and water, bring out all soiled spots, and rinse in clear water without any soap; having them of the same temperature as washed in, rinse them, then wring out as dry as possible and hang up to dry. Flannels washed this way will like new till worn out.—MRS. LIZZIE SHERIDAN, Sheridan street, Pittsburg, Pa.

**T**HE first thing to consider in washing flannels so that they retain their size is that the articles be washed and rinsed in water of the same temperature, about as warm as the hands can bear. Rub through two soapy waters, wring them out and put into plenty of clear, clean, warm water to rinse; wring, shake them well and hang up. Do not take out of this warm water and hang out in a freezing air, as that tends to shrink them. It is better to dry them in the house. They should dry quickly. While a little damp bring in and press smoothly on the wrong side with as hot an iron as can be used without scorching the goods.—MARGARET J. MORRISSEY, No. 180 West Circular street, Saratoga Springs, N. Y.

## Give it a Thought.

How little it costs if we give it a thought, To make happy some heart each day! Just one kind word, or a tender smile, As we go on our daily way; Perchance a look will suffice to clear The cloud from a neighbor's face, And the press of a hand in sympathy, A sorrowful tear efface.

One walks in sunlight; another goes All weary in the shade; One trods a path that is fair and smooth, Another must pray for aid— It costs so little! I wonder why We give it so little thought? A smile, kind words, a glance, a touch— What magic with them is wrought!

## Overheard at the Wedding.

Here she comes! Pretty, isn't she? Is it silk or satin? She's as white as the wall! Did he give her those diamonds? He's scared to death! Isn't she cool? That train's a horrid shape! Aren't the bridesmaids plain? If her hair isn't parted in the middle! Wonder what on earth she married him for? Isn't he handsome? Good enough for her, anyway! She jilted somebody, didn't she? Did she say she would "obey"? There, they are married! Doesn't she look happy? What a handsome couple! How gracefully she walks! Dear me, what airs she puts on! Well, she's off her father's hands at last! Hope they'll be happy! They say she's awfully smart! That magnificent dress will be squashed! I'll bet she worships him! Wasn't it a stupid wedding? What dowdy dresses! I'll never go to another! I'm just suffocated! Tired to death! Glad it's over! O dear!

"For-get-Me-not."

59

7/5 = 4 10

*Handwritten list of names and dates:*

- David Borden Dec 1/2 to hyson Dec 3/3
- John E. Heblme Dec 6 to Sugar Dec 1/3
- Mannah Grinnell Dec 10 to m 6 to Brady 1/1
- James Hatch Dec 10 to Pankin 7/6
- Zachary Swain Dec 10 to Swift & Silk 4/10
- Susa Grinnell Dec 12 to 20 nails 8/3
- Joseph Russell Dec 14 to Cotton 2/4 9/4
- John Coggeshall Dec 14 to Indigo 8/1



Martha Barker Dr. 6162  
at once

Henry Tucker Dr. 5 3/4 yds muslin Shet 3/4

1st. Brush 8/ d. his son & son  
6th Indigo 15/ 90/ omitted

Susannah Grinnell Dr. 1/4 m 1/4 m 5/8 1 5

Saml. Banner Dr. 102 Indigo 1/11 d. Self

Allen Shepherd Dr. 3 yds Linen 4/ 12/

1st. P. Tankin 1/10 25/ 28/ d. himself

Abishe Delano Dr. 5 1/2 yds Gingham 4/ 2 -  
d. J. Jenne

Philip Mosher Dr. paper & fish Hooks 3

James Hatch Dr. 2 1/2 Sugar 8/ 2/ -  
d. Tho. Barrows

Joseph Chase Dr.

Susanna Grinnell Dr. m 2. Cut Nails

Barnabas Taber Dr. 3 cut 6 Nails 1/ 2 3 -  
16 1/2 10 Nails 1/6 d. his & app

Cash Dr. To Humphrey Calkenson  
w. of John A Parker for his note 42.19  
Interest - - - - - 26  
42.45

Lep. deducted for hospital  
Money omitted in their settlement 75  
\$42.70

John Ritchie Dr. To Cash P. Goddard  
for short remittance in  
for balance two orders sent him  
him to cash - - - - - \$2.99

John Ritchie Dr. To Cash P. M.  
in full by John Ritchie & notes taken up  
32



210<sup>n</sup> June Bedford Dec. 12<sup>th</sup> 1800

Sam Bonney D<sup>n</sup> 2<sup>1</sup>/<sub>4</sub> yds Calico 2/10  
d<sup>n</sup> his 11<sup>th</sup> 1/4 }

11<sup>th</sup> 13 Gilbert Russell D<sup>n</sup> To Cash  
paid him on acc<sup>t</sup> Ship Sampson 8/10

Russell Davis D<sup>n</sup> 1/2 dr Ink powder  
for self

David Plumb D<sup>n</sup> 1/6 d<sup>n</sup> Himself

Isa Smith D<sup>n</sup> 1/4<sup>n</sup> Stockings 6/6  
d<sup>n</sup> Himself

Travis Peckham D<sup>n</sup>

Jayd Gingham 1/8 - d<sup>n</sup> Himself

Russell Davis D<sup>n</sup> 1/8 d<sup>n</sup> his 11<sup>th</sup>

Charles Langworthy D<sup>n</sup> 1/8 d<sup>n</sup> himself  
d<sup>n</sup> himself

Isa Smith D<sup>n</sup> 3<sup>10</sup> Coffee 2/6  
d<sup>n</sup> his son at 1/2

Southward Potter D<sup>n</sup> 1/6 shoes 1/6  
d<sup>n</sup> his wife

Charles Church D<sup>n</sup> 1/4<sup>n</sup> to Hyson Tea 5/3

1<sup>st</sup> broken at 3/6 d<sup>n</sup> his Boy -

15 Tobacco 1/2<sup>n</sup> D<sup>n</sup> 50.10 Nails 9<sup>d</sup>  
1<sup>st</sup> 6<sup>n</sup> Nails 8<sup>d</sup> d<sup>n</sup> 1<sup>st</sup> C. Helme

Ship Sampson D<sup>n</sup>

7 yds Calico 4/6 3/6 - - - - - 1. 11 0

D<sup>n</sup> G. Russell. for a present to Hatch's  
Wife

1<sup>st</sup> 11<sup>th</sup> Couet D<sup>n</sup> 1/2 yd muslin 5<sup>d</sup> -

Simon Stark D<sup>n</sup> 1/4<sup>n</sup> 4<sup>n</sup> 13 rods 5/8 1/5  
d<sup>n</sup> Himself



Martha Barker Dr. 6162  
at once

Henry Tucker Dr. 5 3/4 yds muslin Shet 3/4

1st. Brush 8/ d. his son & son  
6th Indigo 15/ 90/ omitted

Susannah Grinnell Dr. 1/4 m 1/4 m 5/8 1 5

Saml. Banner Dr. 102 Indigo 1/11 d. Self

Allen Shepherd Dr. 3 yds Linen 4/ 12/

1st. P. Tankin 1/10 25/ 28/ d. himself

Abishe Delano Dr. 5 1/2 yds Gingham 4/ 2 -  
d. J. Jenne

Philip Mosher Dr. paper & fish Hooks 3

James Hatch Dr. 2 1/2 Sugar 8/ 2/ -  
d. Tho. Barrows

Joseph Chase Dr.

Susanna Grinnell Dr. m 2. Cut Nails

Barnabas Taber Dr. 3 cut 6 Nails 1/ 2 3 -  
16 1/2 10 Nails 1/6 d. his & app

Cash Dr. To Humphrey Calkenson  
w. of John A. Parker for his note 42.19  
Interest - - - - - 26  
42.45

Lep. deducted for hospital  
Money omitted in their settlement 75  
\$42.70

John Ritchie Dr. To Cash P. Goddard  
for short remittance in  
for balance two orders sent him  
him to cash - - - - - \$2.99

Paid Keith Dr. To Cash P. M.  
in full by John Ritchie & notes taken up  
32



James Taber Dr. 1/4 Indigo 5.  
D. his wife

James Hatch Dr. 6 Sugar 5. 6.  
D. his Daughter

Michael Graham Dr. 1/4 m 10 Vails 2/4  
D. R. Swift  
1/4 m 10 Dr. 2/4

18 Daniel & Anthony Dr. 3 yds ribbon 3. 9  
D. Abigail Foster

James Hatch Dr. 1/4 m 14 Sugar 3/4  
D. Jabez Hamer

Philip Mosher Dr. 1/4 m 15 Nankkeen 1/4

Samuel Rodman Dr. 2 yds Lacks 4/4  
For the Ship Diana

Susannah Grinnell Dr. 1/4 m 14 Hinges 2/8

2 yds. Shew d. 3. 6. 6 dr. Screws 4 2/4

2 Knots 5. D. Wm. Haskins

Barnabas Taber Dr. 1/4 m 14 Dr. Haskins

James Hatch Dr. paid his Order to  
William Appleby - \$ 6. 75

Barnabas Taber Dr. 1/4 m 3 Clouts 3/3  
D. his app't

Philip Mosher Dr. 1/4 m 15 powder 4/4  
D. Himself

Sam. Rodman Dr. 1/4 m 2 Clouts 1/6 6/4  
1/4 m 14 Lacks 3/4 5/4 For the Ship Diana

Jonah Wood Dr. 1 file 1/10 0/0 1/4

Susannah Grinnell Dr. 5 m 3 Cut 1/4  
D. Wm. Haskins

Tobacco 1/4 y. 20 m 10 Vails 9  
D. John C. Helme



n Two kegs of Gun 20. 1500 524  
 Invoice & Laundry Merch & other clothes & Supplies  
 for Land & Ricketson & Son on board Ship Diana  
 Land Gardner Master for Manila cargo  
 531 P. Master for Sale on an & Risk of the Shipper

1 bale Broad Cloths viz

N <sup>o</sup> 1.	23 yds Superfine Black	27/.	31	1	-
2.	10 yds <sup>sup fine</sup> Navy blue	27/.	13	10	
3.	12 1/2 yds ditto	24/.	15	-	
4.	22 yds ditto	20/6	22	-	
5.	2 3/4 light Mixed	20/.	2	15	
6.	3 1/2 ditto ditto	20/.	3	10	-
7.	4 1/2 dark Mixed	20/.	4	10	
8.	7 ditto ditto	17/6	6	2	6
9.	10 ditto ditto	14/.	7	-	-
10.	3 dk Snuff	22/.	3	6	-
11.	6 yds dk Snuff	24/.	7	4	
12.	10 3/4 yds Kersingmere	16/8	8	18	8
	7 yds wrapper & 1/2 yds			8	2

2 Casks Nails 264 - 15 - 249  
 284 - 21 - 263  
 502 a 8 1/2

is 39 5/13 At on 9/ 17 14 6  
 18 1/2 <sup>white</sup> Silk Stockings 10/6 9 9 -  
 2 Casks Spikes 500. 19  
 346. 16  
 846. 35 8 64  
 35 811 a 9

James Hatch 10<sup>th</sup> to becha Tega 3/6 3. 6  
 a. Faber A. 3. 6

John Hawes 10<sup>th</sup> 1/4 m 10 cails 2/4 2 9  
 1/4 m 10 but d. 7/4 m 2. Clouts 2/3 2 10  
 a. Capt. Ayo - for Brig Thomas



Sam<sup>e</sup> Lunch (Halter) D<sup>r</sup>  
 1/6 Hankin 1/6 d. Himself 13

John C. Helme D<sup>r</sup> 12 1/4 gum an stick  
 d. Exce Smith 1/6 18 1/2

Joshua Barker D<sup>r</sup> 2 1/4 yds Gingham 3/4 6 9  
 d. His wife

Isaac C. Cuffy D<sup>r</sup> 2 1/4 Cuff 2 1/4  
 d. his wife & mother

Joshua Barker D<sup>r</sup> 2 pulls 10  
 d. Himself

John Russell Sons D<sup>r</sup> 1/2 bina 3/4  
 d. John's wife

Barnabas Taber D<sup>r</sup> 1/2 m C. tails 4 1/2  
 d. his wife

Sam<sup>e</sup> Rodman D<sup>r</sup> 2 1/4 bunt 23 1/4 30 2 13  
 for the ship Diana

Michael Graham D<sup>r</sup> 1/2 m C. tails 2 1/2  
 d. Himself

Allen Shepard D<sup>r</sup> 1 1/4 yds Linen 4 1/2 5 1/2  
 d. Himself

Ship Sampson D<sup>r</sup> 1/2 m 2 1/2 Cuff 2 1/2  
 d. 10 C. tails 1/6 1 C. 1/2 6 d. 8  
 1 Hammer 2/3 d. Ben<sup>e</sup> Howland

John Shepherd D<sup>r</sup> 1/2 bottle Legs 1/2  
 d. Himself

David Treave D<sup>r</sup> 6 1/4 yds Calimanco 2 1/2  
 d. his wife 13

Giles Howland D<sup>r</sup> 1/2 Hankin 1/6 d. Himself  
 balance of ribbon 5



Invoice of goods articles now landed & shipped by  
 Daniel Ricketson & Son on board the Ship  
 Diana, James Gardner Master, from Manila  
 having ports in the east Inds, on account of the  
 the shipper consigned to said Master for Sale for  
 the

DRS

White broad Cloths. Ex. st.			
N <sup>o</sup> 1	23 yds superfine black	4.50	103 50
2	10 yds d <sup>o</sup> navy blue	4.50	45 "
3	12 1/2 yds d <sup>o</sup> d <sup>o</sup>	4 "	50 "
4	22 yds second Qual. d <sup>o</sup>	3.33	73 26
5	23 1/4 yds light mixt	3.33	77 15
6	7 1/2 " d <sup>o</sup> d <sup>o</sup>	3.33	11 65
7	4 1/2 " dark mixt	3.33	14 99
8	7 " d <sup>o</sup> d <sup>o</sup>	2.92	20 44
9	10 " d <sup>o</sup> d <sup>o</sup>	2.31	23 40
10	3 " dark snuff	3.67	11 1
11	6 " superfine dk smock	4 "	24 "
12	16 yds <del>light</del> Kersey	1.50	30 15
	7 yds Wrapper	20	1 40
			457 95
2	Cask 10 Nails		
	264 - 15		
	284 - 25		
	548 30	is 512 is 39 5/13	1.50 59 7
2	Casks Spikes		
	500. - 19		
	346 - 16		
	846 35	is 845	9 72 99
18	pair white falk Stockings		1.75 31 50
2	Silver Watches N <sup>o</sup> 1.	15	\$ 581 51
	2. 13		28
1	dr Cotton Canvas		609 51
			611 51



532 Recd Receipts June 25. 1800

Edgar Carley Dr. 1/2 doz 20 nails  
1/2 m 13 d 2/10 - d. 1/4 m 4 m's son

9 -

Calab Cargdon Dr. 6 m Cotton 2 1/4 11/11  
d. J. Hillman

Delcy - June 10<sup>th</sup> 3<sup>rd</sup> Gingham 1/1 12/2  
d. H. himself

paid

John Coochale Dr. 1/2 m moults & silk 10<sup>th</sup>  
4/8 yds striped cotton - 2/10 d. H. himself

281

James Hatch Dr. 1<sup>st</sup> 1<sup>st</sup> bohea Tea 3/6  
5/8 yds Calico 2/10 4/5 d. his daughter

Sam<sup>l</sup> Roelman Dr. 2<sup>nd</sup> 2<sup>nd</sup> 3<sup>rd</sup> bunt. 1/9  
for the ship Dianus - d. his son

Andrew Swain Dr. 1/2 m for a fish 9<sup>th</sup>

Gordon Toller Dr. 1/2 m 1/2 m tankin 7/6  
moults 6<sup>th</sup> - d. H. himself

paid John Wady Dr. 1/2 m Spectacles

Wm Rotch Dr. 1/2 m 1/2 m 6<sup>th</sup> tails 7<sup>th</sup>  
d. H. Gilbert

Nathan Taber Dr. 1/2 m yds brown Holland 2/2

3 3

Henry Tucker Dr. 1 d m Knobs - 2<sup>nd</sup> -  
d. H. himself

Leah Russell Dr. 1 1/2 yds silk 5/6  
d. J. R. wife

8 3

Wm Rotch Dr. 1/2 m 10<sup>th</sup> nails 11/11  
for Wm Rotch H. H. H. H.

John C. Helme Dr. 3 1/2 yds Linen 2/6  
d. H. himself



539

DRS 11 Regs Rate

89 1/2	92	94
89	89	98
93	93	96
93 1/2	89 1/2	—
365	363 1/2	288
1016 1/2	16	162 6 1/4

DR\* 7 Rings negro Head

88	---	87 1/2
80	---	67
85 1/2	---	38
90	---	---
344		192 1/2

14 00  
536 1/2 15 80 47 "

\$242 71 "

49

2 Cornelius Howland L<sup>2</sup>, 14 m. 14. Cut tails 2/6 } 10  
 d. Q. Lamm, Bonney }

Seth Russell & Sons Dr 14 to River 4  
 1/2 lb. Swine 9 - - - Dr Seth Russell

Abigail Perkins Dr 8 1/2 yds Murlin 3/10 32.7  
 3/4 yds Ind Cotton 2 1/6 32.7  
 Sep. 1844 1.70  
 34.5  
 6. -  
 To be paid in four installments 4 weeks 1

Miss Mrs. Russell D. 2<sup>nd</sup> 1/4 Checks - 13/5<sup>th</sup> - - - - - 1 13 5<sup>th</sup>

Lunch Wood Dr. 3 files 2/5 as Dr. Hamsiff: 1 2 5

*Tobacco Manufactory, L<sup>y</sup>. 12 24 Stalls, 6  
see L<sup>y</sup>. B.*



egg. 1st 2nd 3rd 4th 5th 6th 7th 8th 9th 10th 11th 12th 13th 14th 15th 16th 17th 18th 19th 20th 21st 22nd 23rd 24th 25th 26th 27th 28th 29th 30th 31st 32nd 33rd 34th 35th 36th 37th 38th 39th 40th 41st 42nd 43rd 44th 45th 46th 47th 48th 49th 50th 51st 52nd 53rd 54th 55th 56th 57th 58th 59th 60th 61st 62nd 63rd 64th 65th 66th 67th 68th 69th 70th 71st 72nd 73rd 74th 75th 76th 77th 78th 79th 80th 81st 82nd 83rd 84th 85th 86th 87th 88th 89th 90th 91st 92nd 93rd 94th 95th 96th 97th 98th 99th 100th 101st 102nd 103rd 104th 105th 106th 107th 108th 109th 110th 111th 112th 113th 114th 115th 116th 117th 118th 119th 120th 121st 122nd 123rd 124th 125th 126th 127th 128th 129th 130th 131st 132nd 133rd 134th 135th 136th 137th 138th 139th 140th 141st 142nd 143rd 144th 145th 146th 147th 148th 149th 150th 151st 152nd 153rd 154th 155th 156th 157th 158th 159th 160th 161st 162nd 163rd 164th 165th 166th 167th 168th 169th 170th 171st 172nd 173rd 174th 175th 176th 177th 178th 179th 180th 181st 182nd 183rd 184th 185th 186th 187th 188th 189th 190th 191st 192nd 193rd 194th 195th 196th 197th 198th 199th 200th 201st 202nd 203rd 204th 205th 206th 207th 208th 209th 210th 211th 212th 213th 214th 215th 216th 217th 218th 219th 220th 221st 222nd 223rd 224th 225th 226th 227th 228th 229th 230th 231st 232nd 233rd 234th 235th 236th 237th 238th 239th 240th 241st 242nd 243rd 244th 245th 246th 247th 248th 249th 250th 251st 252nd 253rd 254th 255th 256th 257th 258th 259th 260th 261st 262nd 263rd 264th 265th 266th 267th 268th 269th 270th 271st 272nd 273rd 274th 275th 276th 277th 278th 279th 280th 281st 282nd 283rd 284th 285th 286th 287th 288th 289th 290th 291st 292nd 293rd 294th 295th 296th 297th 298th 299th 300th 301st 302nd 303rd 304th 305th 306th 307th 308th 309th 310th 311th 312th 313th 314th 315th 316th 317th 318th 319th 320th 321st 322nd 323rd 324th 325th 326th 327th 328th 329th 330th 331st 332nd 333rd 334th 335th 336th 337th 338th 339th 340th 341st 342nd 343rd 344th 345th 346th 347th 348th 349th 350th 351st 352nd 353rd 354th 355th 356th 357th 358th 359th 360th 361st 362nd 363rd 364th 365th 366th 367th 368th 369th 370th 371st 372nd 373rd 374th 375th 376th 377th 378th 379th 380th 381st 382nd 383rd 384th 385th 386th 387th 388th 389th 390th 391st 392nd 393rd 394th 395th 396th 397th 398th 399th 400th 401st 402nd 403rd 404th 405th 406th 407th 408th 409th 410th 411th 412th 413th 414th 415th 416th 417th 418th 419th 420th 421st 422nd 423rd 424th 425th 426th 427th 428th 429th 430th 431st 432nd 433rd 434th 435th 436th 437th 438th 439th 440th 441st 442nd 443rd 444th 445th 446th 447th 448th 449th 450th 451st 452nd 453rd 454th 455th 456th 457th 458th 459th 460th 461st 462nd 463rd 464th 465th 466th 467th 468th 469th 470th 471st 472nd 473rd 474th 475th 476th 477th 478th 479th 480th 481st 482nd 483rd 484th 485th 486th 487th 488th 489th 490th 491st 492nd 493rd 494th 495th 496th 497th 498th 499th 500th 501st 502nd 503rd 504th 505th 506th 507th 508th 509th 510th 511th 512th 513th 514th 515th 516th 517th 518th 519th 520th 521st 522nd 523rd 524th 525th 526th 527th 528th 529th 530th 531st 532nd 533rd 534th 535th 536th 537th 538th 539th 540th 541st 542nd 543rd 544th 545th 546th 547th 548th 549th 550th 551st 552nd 553rd 554th 555th 556th 557th 558th 559th 560th 561st 562nd 563rd 564th 565th 566th 567th 568th 569th 570th 571st 572nd 573rd 574th 575th 576th 577th 578th 579th 580th 581st 582nd 583rd 584th 585th 586th 587th 588th 589th 590th 591st 592nd 593rd 594th 595th 596th 597th 598th 599th 600th 601st 602nd 603rd 604th 605th 606th 607th 608th 609th 610th 611th 612th 613th 614th 615th 616th 617th 618th 619th 620th 621st 622nd 623rd 624th 625th 626th 627th 628th 629th 630th 631st 632nd 633rd 634th 635th 636th 637th 638th 639th 640th 641st 642nd 643rd 644th 645th 646th 647th 648th 649th 650th 651st 652nd 653rd 654th 655th 656th 657th 658th 659th 660th 661st 662nd 663rd 664th 665th 666th 667th 668th 669th 670th 671st 672nd 673rd 674th 675th 676th 677th 678th 679th 680th 681st 682nd 683rd 684th 685th 686th 687th 688th 689th 690th 691st 692nd 693rd 694th 695th 696th 697th 698th 699th 700th 701st 702nd 703rd 704th 705th 706th 707th 708th 709th 710th 711th 712th 713th 714th 715th 716th 717th 718th 719th 720th 721st 722nd 723rd 724th 725th 726th 727th 728th 729th 730th 731st 732nd 733rd 734th 735th 736th 737th 738th 739th 740th 741st 742nd 743rd 744th 745th 746th 747th 748th 749th 750th 751st 752nd 753rd 754th 755th 756th 757th 758th 759th 760th 761st 762nd 763rd 764th 765th 766th 767th 768th 769th 770th 771st 772nd 773rd 774th 775th 776th 777th 778th 779th 780th 781st 782nd 783rd 784th 785th 786th 787th 788th 789th 790th 791st 792nd 793rd 794th 795th 796th 797th 798th 799th 800th 801st 802nd 803rd 804th 805th 806th 807th 808th 809th 810th 811th 812th 813th 814th 815th 816th 817th 818th 819th 820th 821st 822nd 823rd 824th 825th 826th 827th 828th 829th 830th 831st 832nd 833rd 834th 835th 836th 837th 838th 839th 840th

11. Cornelius Howland Dr. 1/4 m. to But N. 1/2  
d. Saml. Bonney

2. John: Gagerhall L<sup>n</sup> 4<sup>th</sup> yds Strip Cotton  
 Number 2. ~~1/2~~ 2/10  
~~1/2~~

17	•	Abraham Smith D <sup>r</sup>	1 $\frac{1}{2}$ yd Calico	2 $\frac{1}{4}$	36
		1 bush o/s D <sup>r</sup> his Wife			53

Cornel Wilkey ~~Dr 1 dx 1/2~~ 1/2  
5 Cupb in Locks 2/10 1 Gross Screws 2/3  
1/2 Hinges 7 2/4 4 dx Screws 1/8  
5 Escutcheons 4 1/8 d. <sup>Dr</sup> Finer off.

Cavan Pierce Dr to Sugar 1/4 to Tea 10<sup>cts</sup>  
 paid for 2 1/2 gas Duck 2/6 8/3 4 1/2 birds 5/3 & his daughter  
 10<sup>cts</sup> 1/4<sup>cts</sup> 1/6<sup>cts</sup>

97 Carib Congdon 10<sup>th</sup> 1/2<sup>nd</sup> Rank 1/6  
Abandanner 14<sup>th</sup> 1/1<sup>st</sup> & 2<sup>nd</sup> 1/1<sup>st</sup> 1/2<sup>nd</sup> 1/6

*" John, C. Helme Dr Hyds Silk morine 2/6  
do " Finisch }*

30 Joseph Thomas D<sup>r</sup> 1 Stamp & post paid  
D. Webb & Meigs

John C. Beckme D<sup>r</sup>, Merchant & Co  
102 Indigo 1/4 d<sup>d</sup> d<sup>d</sup> d<sup>d</sup> his Daughter

Sam Rodman Dr. Wafer mill 9/1  
Plaster 1/6 & files 1/3 for the Sheep Penner  
brush 2/3

Susannah Greenell Dr<sup>n</sup> to P. Nails W<sup>m</sup>,  
at Wm. Traskins



Two Bedford June 30 1800

535

paid Ben (Schoolmaster 11<sup>th</sup> shano brush 2/3  
D. Loyd Howland

William Smith Dr 1/2 yd 11. d. his & app<sup>tee</sup>

James Apple Corel Dr 2 1/2 yds Calico 2/1. d. his Day 5 -

paid Elijah Carley Dr

Elijah Carley Dr 1/2 m 10<sup>th</sup> Nails 5/6  
d. Carpenter

Lusa Grinnell Dr 1/2 m 3 braces 4/8 24

John Caggishull Dr 2 yds Calico 3/6  
d. Haydon

Philip & Martin Dr 1 3/4 yds Calico 2/8  
d. Himself

paid Ship Sampson Dr 2 Gimblets 1/2  
d. Bay, Howland

Southward Potter Dr 1 yd Spoons 5/6  
3/6 yd Cambric 1/8 9/18 d. Himself

Giles Howland 10<sup>th</sup> 8<sup>th</sup> 10<sup>th</sup> 9<sup>th</sup> 6<sup>th</sup>  
1/4 yds Serus 2/8 1 Latch 3/1 d. Himself 11 8

Jonathan Howland Dr 1 yd 10<sup>th</sup> hyron Tea 5/3  
1 oz Indigo 1/4 2 1/4 yds Striped Cotton 2/10 6/47  
4 1/4 yds mowen 1/6 6/47 d. Lucy & Allen

Thurston Potter 10<sup>th</sup> 5<sup>th</sup> 3<sup>rd</sup> Latch & Nails 2/6  
1 m 10<sup>th</sup> Nails 1/8 d. his Son

Rebecca Manufactory Dr 1 m 6<sup>th</sup> Nails 8/1

John Caggishull Dr 2 yds Calico 2/8 5 5 4  
d. Himself

James Hatch Dr shano kichif 3/4 d. Himself



July 26 outland D<sup>r</sup> 2 light cloths 14 28  
1 watch 3/ 2 1/2 Hinges 1/10 0  
4 screw rings 1/4 inches Plus 8 2  
0.6  
deduct for app<sup>r</sup> Hinges return 3 3 6

Sam<sup>r</sup> Rodman D<sup>r</sup> 26 brushes 2/3 & 1/3 3 6  
2 keives 2/3 4/6 for the Ship Drunk

Tobacco & Manufactory D<sup>r</sup> 1/2 for a Cod line 6

Ship Sampson D<sup>r</sup> 1 Hammer 2/8  
d<sup>r</sup> Hatches app<sup>r</sup> to

Andrew Swain D<sup>r</sup> 1 load Hay 15 doll<sup>s</sup>

*Prind* Zachus Swain D<sup>r</sup> 2 1/2 dx buttons 2/10 7  
d<sup>r</sup> his daughter

Susannah Grinnell D<sup>r</sup> 1/2 m 6. tails 4/3  
d<sup>r</sup> W<sup>m</sup> Perkins

Salub Grinnell D<sup>r</sup> 1 m 10. tails 1/1  
d<sup>r</sup> Abijah Packard

William L Wall D<sup>r</sup> 7 yds Merseyment 3/6  
4 yds flannel 2/6 10/6 d<sup>r</sup> himself

*Prind* Robert Howland D<sup>r</sup> 2 Combs 3/ 3 2  
d<sup>r</sup> Charles Hathaway  
Gideon Shepherd D<sup>r</sup> 3 m 4. Cut tails  
d<sup>r</sup> Sam Howland 2/6

Mark Dr To Allen Shepherd  
For 1 lb Powder 25 to 2/6 3 2 6

Thurston Potter D<sup>r</sup> 1/2 m 10. tails 2/9  
d<sup>r</sup> his Son

Philip Mosher D<sup>r</sup> 1 Hammer 6  
d<sup>r</sup> himself

Parson Lotter D<sup>r</sup> 1 yd 4/6 d<sup>r</sup> himself

*Prind* Zachus Swain D<sup>r</sup> 1 1/2 m Silk 6  
d<sup>r</sup> his daughter



2 New Bedford, m. 5 100

James Dwyer 10<sup>th</sup> spile 2/8 d. Himself

Joseph Stupple 10<sup>th</sup> 3 5/8 yds Check 3/

13 1/4 yds Hankin 2/6 d. Himself

Philip Mosher 10<sup>th</sup> 1/4 yd Buckram 8

2 1/2 yd linen 2/6 3/4 thread 1 month 1/6 d. Himself

Amel Chan Dr 5 1/2 yds Duck 2/6

13 9

Abm Russell 1<sup>st</sup> 16 Soap 1/ d. Chan

2 1/2 Hankin 1/6 15/

Edm Shepherd 1<sup>st</sup> 1/4 m 10 Nails 2/9

d. Himself

Merck 10<sup>th</sup> To Tobacco Manufactory  
for 3 bcs Segars

Joseph Thomas 10<sup>th</sup> balance of Calico 12/

8 1/4 yds muslin 8/ 66/ d. Himself

Thoson Patten 10<sup>th</sup> 3/4 m 3<sup>rd</sup> Cut Nails 2/6

1 10<sup>th</sup>

d. his Son

Calab Greene 10<sup>th</sup> 1/4 m 3<sup>rd</sup> Cut Nails

d. & 4 Packd in the Honey Seals 2/6

Seth Russell & Sons 1<sup>st</sup> 1 1/2 yds Gingham

13 6

1 1/2 Hankin 1/6 d. Seth & Sons

7 6

Ship Sampson 10<sup>th</sup> 1/4 m 10 Nails 2/6

d. Benj. Howland

2 7 1/2

John Conydon 10<sup>th</sup> 1/8 m 6<sup>th</sup> Bricks 8/ 1/2

1 1/2

d. Conydon

James Dwyer 10<sup>th</sup> spile 2/4 d. Himself

Seth Russell & Sons 1<sup>st</sup> whole Boney

5

d. Seth & Sons

Seth Russell & Sons 1<sup>st</sup> 1 1/2 yds Gingham

8

for the Ship







2  
New Bedford Jan 10 1800

paid  
" Jared Gardner Dr. 10<sup>00</sup> Sundrys d. him  
" bill ~~for~~ for Wm Jackson 3 17 11

" Jonathan Howland Dr. 3 yds. new cloth 2<sup>00</sup> 1/2  
d. his Daughter

" Susannah Grinnell Dr. 1/4 ton 6<sup>00</sup> Brads 2<sup>00</sup>  
d. Wm Harkins

" James Hatch Dr. 1/2 yds Stockings 6/4 1 Knife 1/6  
d. Thos Barrows

" Cash Dr. To Asa Ruff  
received from him ~~in full of~~ acc. \$62.96

" Paul Wrightington Dr. for Indigo 9 9  
d. Himself

" Cash Dr. 3<sup>00</sup> Coffee 2<sup>00</sup> 1/2  
d. Zachariah Hillman

" Cash Dr. To Saml Rodman  
received from him in full of bill  
Diana's bill. \$28.58

" Susannah Grinnell Dr. 1/11 ton 10<sup>00</sup> tails 25 2 9  
d. Wm Harkins

" Abm Smith Dr. 10<sup>00</sup> remnant Calico 3  
d. his Wife

paid  
" Wm & Medie Dr. 1/2 yds Calico 2/3 3/4 1/2 3 11 1/2  
d. his Daughter

" John Coggeshall Jr. Dr. 1 bucket 2<sup>00</sup> 1/2  
d. Himself

" Joseph Thomas Dr. 1/2 yds Ribbon (samaritan)  
d. Himself 13

" James Hatch Dr. 3<sup>00</sup> Sugar 1<sup>00</sup> 1/2  
" 1/4<sup>00</sup> pepper 10<sup>00</sup>  
d. his Daughter 5 7

" James Hatch Dr. 3<sup>00</sup> Sugar 3/4 d. 1/2 1/2



10 1/2 yds. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3

11 1/2 yds. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3

12 1/2 yds. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3

13 1/2 yds. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3

14 1/2 yds. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3

15 1/2 yds. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3

16 1/2 yds. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3

17 1/2 yds. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3

18 1/2 yds. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3

19 1/2 yds. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3

20 1/2 yds. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3

21 1/2 yds. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3

22 1/2 yds. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3

23 1/2 yds. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3

24 1/2 yds. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3

25 1/2 yds. 1/4 yd. blue muslin 2/3  
 1/2 yd. 1/4 yd. blue muslin 2/3



Isaac Hensley Sr. 4<sup>th</sup> Coffee 2/8  
3<sup>rd</sup> Raisins - 9<sup>d</sup> 2/3 - D. C. Tully's Daughter 8 3

Ch<sup>o</sup> <sup>one</sup> page 341 Cornelius Grinnell L<sup>o</sup> <sup>10</sup> Twine 2<sup>8</sup>  
for the Ship Industry

*Grosbeak Wood*. D<sup>r</sup>, blue! 10 tails up  
d<sup>c</sup> Extra Home.

" Grahame Smith Esq 6<sup>th</sup> St Colfax 72<sup>1/2</sup>  
Qu. his Daughter

Giles Howland Dr. 16 nose Hinder  
 & Escutcheons 3<sup>d</sup>, 2<sup>d</sup> - 2 cups & Turn 2<sup>d</sup>,  
 2<sup>d</sup>, Rings 9<sup>d</sup>, pins 1<sup>d</sup> & 2<sup>d</sup>, Hinder

by Gideon Howland      Lg<sup>r</sup> 2 dx Screws 9  
d<sup>n</sup> " Himself"

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Isaiah Huxley, L<sup>o</sup> 16<sup>th</sup> Indigo 1/4  
14 miles 14. mile 11 d. Hms 1/4 - 1/2 - 1/4 - 1/8 - 1/16 - 1/32 - 1/64 - 1/128 - 1/256 - 1/512 - 1/1024 - 1/2048 - 1/4096 - 1/8192 - 1/16384 - 1/32768 - 1/65536 - 1/131072 - 1/262144 - 1/524288 - 1/1048576 - 1/2097152 - 1/4194304 - 1/8388608 - 1/16777216 - 1/33554432 - 1/67108864 - 1/134217728 - 1/268435456 - 1/536870912 - 1/1073741824 - 1/2147483648 - 1/4294967296 - 1/8589934592 - 1/17179869184 - 1/34359738368 - 1/68719476736 - 1/137438953472 - 1/274877906944 - 1/549755813888 - 1/1099511627776 - 1/2199023255552 - 1/4398046511104 - 1/8796093022208 - 1/17592186044416 - 1/35184372088832 - 1/70368744177664 - 1/140737488355328 - 1/281474976710656 - 1/562949953421312 - 1/1125899906842624 - 1/2251799813685248 - 1/4503599627370496 - 1/9007199254740992 - 1/18014398509481984 - 1/36028797018963968 - 1/72057594037927936 - 1/144115188075855872 - 1/288230376151711744 - 1/576460752303423488 - 1/1152921504606846976 - 1/2305843009213693952 - 1/4611686018427387904 - 1/9223372036854775808 - 1/18446744073709551616 - 1/36893488147419103232 - 1/73786976294838206464 - 1/147573952589676412928 - 1/295147905179352825856 - 1/590295810358705651712 - 1/1180591620717411303424 - 1/2361183241434822606848 - 1/4722366482869645213696 - 1/9444732965739290427392 - 1/18889465931478580854784 - 1/37778931862957161709568 - 1/75557863725914323419136 - 1/151115727451828646838272 - 1/302231454903657293676544 - 1/604462909807314587353088 - 1/1208925819614629174706176 - 1/2417851639229258349412352 - 1/4835703278458516698824704 - 1/9671406556917033397649408 - 1/19342813113834066795298816 - 1/38685626227668133590597632 - 1/77371252455336267181195264 - 1/154742504910672534362390528 - 1/309485009821345068724781056 - 1/618970019642690137449562112 - 1/1237940039285380274899124224 - 1/2475880078570760549798248448 - 1/4951760157141521099596496896 - 1/9903520314283042199192993792 - 1/19807040628566084398385987584 - 1/39614081257132168796771975168 - 1/79228162514264337593543950336 - 1/158456325028528675187087900672 - 1/316912650057057350374175801344 - 1/633825300114114700748351602688 - 1/1267650600228229401496703205376 - 1/2535301200456458802993406410752 - 1/5070602400912917605986812821504 - 1/10141204801825835211973625643008 - 1/20282409603651670423947251286016 - 1/40564819207303340847894502572032 - 1/81129638414606681695789005144064 - 1/162259276829213363391578010288128 - 1/324518553658426726783156020576256 - 1/649037107316853453566312041152512 - 1/1298074214633706907132624082305024 - 1/2596148429267413814265248164610048 - 1/5192296858534827628530496329220096 - 1/10384593717069655257060992658440192 - 1/20769187434139310514121985316880384 - 1/41538374868278621028243970633760768 - 1/83076749736557242056487941267521536 - 1/166153499473114484112975882535043072 - 1/332306998946228968225951765070086144 - 1/664613997892457936451903530140172288 - 1/1329227995784915872903807060280344576 - 1/2658455991569831745807614120560689152 - 1/5316911983139663491615228241121378304 - 1/10633823966279326983230456482242756608 - 1/21267647932558653966460912964485513216 - 1/42535295865117307932921825928971026432 - 1/85070591730234615865843651857942052864 - 1/170141183460469231731687303715884105728 - 1/340282366920938463463374607431768211456 - 1/680564733841876926926749214863536422912 - 1/1361129467683753853853498429727072845824 - 1/2722258935367507707706996859454145691648 - 1/5444517870735015415413993718908291383296 - 1/10889035741470030830827987437816582766592 - 1/21778071482940061661655974875633165533184 - 1/43556142965880123323311949751266331066368 - 1/87112285931760246646623899502532662132736 - 1/174224571863520493293247799005065324265472 - 1/348449143727040986586495598010130648530944 - 1/696898287454081973172991196020261297061888 - 1/1393796574908163946345982392040522594123776 - 1/2787593149816327892691964784081045188247552 - 1/5575186299632655785383929568162090376495104 - 1/11150372599265311570767859136324180752990208 - 1/22300745198530623141535718272648361505980416 - 1/44601490397061246283071436545296723011960832 - 1/89202980794122492566142873090593446023921664 - 1/178405961588244985132285746181186892047843328 - 1/356811923176489970264571492362373784095686656 - 1/713623846352979940529142984724747568191373312 - 1/142

4 1/2 lb sand - 2 1/2 yd & blue muslin 1/2 yd  
1 doz buttons 4/6 for his daughter

Sarah Buffry 18<sup>m</sup> - silk 11<sup>d</sup>  
said bond 3<sup>d</sup>. & child's Daught.

Mr. Ketchum, 1st Lt. 2nd Co. 2nd Regt. 3/6 7/10. . . . .  
In the Ship Lydia.

Ship Industry 20: 100 to 1000 1/2



with Russell & Sons - in the 3rd tail 5/6 }  
for the wife of Franklin

• Cornet William L. 3rd. King's or Buff.

I de Sessus en 4te Ma de Heinse

3 dx detto  $4\frac{1}{2}$  in  $1\frac{1}{2}$  in

16 " James V. Nathan & Allen 10<sup>00</sup>  
Knicker 5<sup>00</sup> after Nathan

John L. Hedgme Dr. Wm. Rawson Jr.  
an himself

" Bay Acorn 20, 2 couple " Locks 44  
2 young Latches 5, 24 & 2. 45

Edwin Howard Esq. 1119 Quincy St.  
New Haven Conn. U.S. His Son Giles

Dr. P. for Thomas 25/6  
for direction -

Jan, "Capt. W. H. H. Lins 1/10/18  
at the 1st of January

1. *Erin Smith* born Feb 18 43

*And<sup>n</sup> Swain 10<sup>r</sup> 3/4 yd Oil Cloth... 2  
Hatch 5/3 ... 2 3 Phil Mife }*

*Postage Letter 18 Cents*

28 John C Helme Dr To Cash P<sup>mt</sup>  
To pay Larkin \$40

1. H<sup>m</sup> Russell Dr. Swift Gilt 8  
1. H<sup>m</sup> Russell Dr. Swift Gilt 8







Mm CA 117  
Litho Lock 19 d. D. H. Grinnell

Sent "Cubana" L. & Lock drawn by }  
d. H. Grinnell }

Allyn's Return for 1 year. Paid  
\$12.00 to H. his month. 8/12

Joseph Congdon Dr, Knife 1/8  
do. / Himself 9. 1 8

2. ~~From~~ Rohh - ~~to~~ 1<sup>st</sup> silk - little of ~~the~~  
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2. From Council to send out 4th 3/4  
1. Miss G. to his daughter



100

867

3<sup>rd</sup> yds Galico = 2/11/11

5m Shingle tails on

ad. Cap. Litcham

St. Mary



See Smith L<sup>r</sup>, bucket 2/ *O. hirsuta*. 27

John C. Helm. Dr. 2 yds Calico 3/8 7/4

John, G. Hulme Dr. 24ds Galio. 3/8 7/4  
do. Dr. 24ds Galio. 3/8 7/4

7. Tirdon Potter L<sup>y</sup> 1/2 lb Indigo 9/-  
C. S. 100 lb 10/-

Joseph Russell L<sup>d</sup> 12<sup>3</sup> June 1890 3/10

1/4 x 1 1/2 in. 5/8 in. 2/3 in.

$\frac{1}{2}$  inch pins  $\frac{1}{2}$  inch thread  $\frac{1}{8}$ .

2. H. M. Russell L.A. 4 doz screws 5.00/8  
at State

James Hatch L<sup>o</sup> 14<sup>th</sup> Sugar s<sup>t</sup> 4<sup>th</sup>

Anna's Remptenfun D. 4 Mc Small  
60000

" Laurel Melting L<sup>r</sup> 3 1/4 gets silk. Rankin 7/4



Thomas Kemble Dr 9 yds Dye 2/6 5  
4 yds Calico 2/8 12  
4 yds Cotton 2/4 9/4 5 yds Dye 2/10 19 4  
3 yds Laine 2/6 7/6 1 shillings 1/6 8 7  
2 yds Linen 2/6 d self 2 4 11  
5 -

Ship Kemble Dr in 100 shillings 8/6  
in 4 d 1/2 5/8 d 1/2 1/2 1/2 1/2  
in 6 d 1/2 1/2 1/2 1/2 1/2 1/2

Surrey Grinnell Dr 100 shillings 1/2  
d 1/2 1/2 1/2 1/2 1/2 1/2

Tobacco - Manufactory Dr 20 shillings 1/2  
paid 9/6 1/2 1/2 1/2 1/2 1/2  
from Boston \$ 3.50

Wm. Ratch Dr 1 yd India Cotton 2/6  
d 1/2 1/2 1/2 1/2 1/2 1/2  
John Eddy Dr 1/2 1/2 1/2 1/2 1/2 1/2  
balance of Calico 1/2 1/2 1/2 1/2 1/2 1/2

Atth Russell O Long Dr 1/2 1/2 1/2 1/2 1/2 1/2  
1/2 1/2 1/2 1/2 1/2 1/2

Peter Foster Dr 2 Castles 1/2 1/2 1/2 1/2 1/2 1/2  
d 1/2 1/2 1/2 1/2 1/2 1/2

William Ratch Dr 4 yds Dye 2/2 1/2 1/2 1/2 1/2 1/2  
d 1/2 1/2 1/2 1/2 1/2 1/2

Thomas Clapposi (line) 1/2 1/2 1/2 1/2 1/2 1/2  
balance of Shirts 2/8 1/2 1/2 1/2 1/2 1/2  
1/2 1/2 1/2 1/2 1/2 1/2

James Ratch Dr 6 yds Copper 2/6 1/2 1/2 1/2 1/2 1/2  
d 1/2 1/2 1/2 1/2 1/2 1/2

Wm. Russell Dr 1/2 1/2 1/2 1/2 1/2 1/2  
d 1/2 1/2 1/2 1/2 1/2 1/2



See Bedford Smith's 1867

James Duffin 10 Sugar 9 3/4

2. 12/2

James Hatch Dr. 43 1/4 yds Linen at P. Cannons

Boat <sup>pr</sup> direction - - - 121

John C. Hulme D<sup>r</sup> of the Tankin 7/6

1/4 yd. brown linen 7 d. 1/2 in. set

1176

June 17<sup>th</sup> Tullman for 10<sup>th</sup> 1/4 m. b. & Breeds 21  
 d. & his 2 Sept 10

at Ochs's Sept 20

Mr & Mrs Samson Dr 200 2 mals 4/6

9.

Sam Henry Dr 2 yds towel cloth 2/6. D. H. 1/2

4 -

Cornel Wilkey Dr 1/2 p<sup>ts</sup> with Hinges &c

[illegible]

Ich mußar ken

Shp Franklin L<sup>y</sup> 1200 4<sup>th</sup> Bredst 9<sup>th</sup>  
D. Charles Rube

Dr. Charles Russell

Giles Howland Dr 12021 *Handwritten* }  
D. Kimball

12. Hemiscl

Jonah Wood L<sup>y</sup> 14th of D. Hinckley

John Langworthy Esq 1/2 Tankers  
to his app<sup>t</sup>

20<sup>th</sup> this app/

76

Arvid Chase Dr<sup>r</sup> 1/4<sup>th</sup> Shoes 8/ 1/2 yd Linen 3/8

113

1/2 to 1/3 of the paper is 5/3

De his legibus testis

James Dwyer Engraver German Street N.Y.

Ed. Hunt

4/3/14

Ship Sampson (B<sup>y</sup> point) 13 perch 1/2  
Col<sup>l</sup> P. Cannon 1/2

Col. S. Cannon 1791

Luther Wilson Dr. 3 yds Bone Cloth 2/-

*L. J. J.*

Francis. Allen 2nd Dr 7/8 yd Sutton 15/13/17







Sundry Dr. Dr. Isaac Hicks  
For 100 lbs Sugar & Wm Laver Phil 150.97  
J. S. Kendall For 1/2 Phil 79.97  
Merchandise also 79.96  
\$150.93

John G. Helme Dr.  
paid Saml French on acct. E. Rand. 18.7

paid ~~Stephens~~ Buntington Dr. 4/11 3/11 15 3  
moulds 3

below Abigail Dexter Dr. 1 1/4 yd Calico 2/8 4 8  
at Mary Anthony

paid Peter Foster Dr. 2 Chalk Lines 1/2  
at himself  
Gordon & Co Dr. 20, Swine 3/ 6/ }  
paid Gordon Dr. 20, Swine 3/ 6/ }  
for the Hoop at Charles Church

Thos. Hammond Esq. Dr. 1/4 yd striped Sattin 15 7  
3 yds Silk Vankin 7/6 22/6 at himself 1 2 6  
1/4 yd peruse 10/ 2/6 1 stick twist 4

Merch Dr. Dr. To Tobacco 11/4  
for 4 Cans of cigars

Calb Gordon Dr. 1/4 to Indigo 9/-  
1/4 yd Sattin 4/6/ Zachariah Hillman

Mrs. Lovel Dr. 100 Indigo 1/11 at his daughter

paid Moses Swain Dr. 1 1/4 yd Gingham 4/ 5 7  
at Reddick

7 Dian Amos Dr. 1 1/4 yd Calico 2/8 4 8  
1 1/4 yds Sattin 3/ 5. 3  
9 11

And we Swain Dr. 1 Stamp paper 1/6 1 6  
at himself

Susannah Greenwell Dr. 2 1/2 M. Sacks 9



55.11 100 Bedford. sm. 7. 100

Labors Hanna & son Dr  
1 Shawl 3/9 1/2 yard hand 1/6  
In & given a 1/6 at this week

Albion Belano Dr  
8 yards Calico 4/ 3/2 Silk & Th 8  
at Robt Smith

Amey Helen 19<sup>th</sup> 1/2 yard Hankin 7/6  
mouldy 3/2 This app.

Amey Helen 19<sup>th</sup> 1/2 yard Hankin 7/6  
mouldy 3/2 This app.

Abraham Smith 10<sup>th</sup> 3/4 yd Linen 2/8 2/3  
at his Daughter

John Spooner Dr 1 spec. black 2/1  
at his

Abm Russell Dr 2<sup>nd</sup> Collog 2/4 4/8  
at his Daughter

Ship Sampson Dr 1/2 yd 2/10  
at his Daughter

Abm Smith Dr 1/2 yd Hankin 7/6  
at his Daughter

John Coggeshall Dr 1/2 yd 10 2/3  
at his Son John

Ship Sampson Dr 1/2 yd 1/4  
at his Daughter

William Bliss Dr 1/2 yd 1/3  
at his Daughter

John Willis Dr 1/2 yd India Muslin 2/ 12 1/2  
3 yds d. 2/4 1/2 yd muslin 4/8  
Thread 1/3 at his daughter Betty

Joseph Gough (Carpenter) Dr  
1 Stamp 9

Joseph Thomas Dr 1/2 yd 11  
at his Daughter



# THE MADS AND THE HUNT.

Loren Hoyle, Veteran of  
Both, 50 Years  
Married.

Special to The Telegram

SUTTON, July 29.—A memorable occasion among the older generation of Sutton people was the celebration this afternoon and evening by Loren Chandler Hoyle and his wife of their 50th wedding anniversary.

Since Wednesday numerous members of the families of the Hoyles' eight children have been arriving at the old home to make ready for the festivities, and by this afternoon the house was in its best dress. There were bunches of goldenrod and greens everywhere, while the ceilings were draped with yellow bunting. Ice-cream, cake and raspberry frappe were served all the afternoon and evening.

The following presents were among those received: Two large carbon photographs in miss. of s. ett

**LOST AND FOUND.**

LOST—White embroidered sash on Millbury st.  
or between Barnard Bros. and Worcester theater.  
Return to 339 Millbury st., and receive reward.

LOST—Black silk coat, near station at Lake.  
Reward if returned to CHANDLER, 20 Elizabeth.

LOST—Wednesday, prindle bull pup, with col-  
lar; reward if returned to 188 Lincoln st.

LOST—Builder, collar with owner's name, C.  
J. NANTAVILLE, 12 Lyman st., reward.

LOST—Red St. Bernard dog, no collar; answer  
to name of Rover, HENRY MARK, 24 Sigel st.

LOST—A black cocker spaniel bitch. Return  
to the CITY HOTEL, BARBER SHOP for reward.

T. F. GILL.

Will, lady who picked up the pocketbook in  
Boston store containing sum of money and chain  
return to Telegram office, reward.

WANTED Housework or upstairs work.  
Irish girl wants situation to do general housework. 63 Orchard st., left bell.  
TENOR GRAPHERS furnished by our employ-  
ment department, no charge to either party; we  
get to meet your requirements. Telephone 1869.  
J. SMITH PRINTER TYPEWRITER CO., 8-A  
Cassatt st., Worcester Mass.  
FIRST-CLASS experienced nurse and massage  
treatment. Good references. MISS A. F. G., 61  
Cassatt st.  
EXPERIENCED nursery governess desires ad-  
dress D 18, Telegram.

Irish general title, all found and private cooks  
Kitchen and table title

100

4. *Chuschnia*

17

14. Harbor Du

---

And<sup>co</sup> Sw

\_\_\_\_\_

12 e 16 m. l. c.

1/2 of 22

2

Amst. 1792

1891

*W. Simpson*

17

Lord Sm<sup>th</sup> 9<sup>th</sup> 1803

331

Hubert Dr. 1000 Knots 21  
Lc. Sun. & Nat.

Kind L<sup>r</sup> from W. Wells 11/- 2  
Brads - 8/- 2/- d. & himself  
3/6

Dr. J. R. Compagress  
Dr. H. H. Henshaw

Dr. 1/4 yd. Strip of Cotton 2/4 } 2 11  
d. his wife's daughter }

By balance of Premiums \$2.72

Grinnell Dr 20.24 & Vails 10.  
102 <sup>20</sup> Servs 5.10 & Wm. H. Askin

Rempton Jr Dec 1 Sheet Glu's paper 3-

28 Ge. Dr. im 2. Lyd. Nat. 2p  
in Taschenb. d. H. m. Banken

James D<sup>r</sup> 1/2 Italian Ribbon 6/1.  
D. Hemmelf

Q<sup>d</sup> Syd & Mastlin 1/10 - - - - - }  
d<sup>d</sup> Spinnseth

schell D.<sup>r</sup> gute Zucker a 1/3 - 2 = 6 3  
D.<sup>r</sup> Heimselz }

as Dr. Hand saw 12/7 Dr. Himself

Grinnell Dr. in W. B. 56  
adomfarkin.

apt. 10.00 file 6.00. See his & 1.00

in D.<sup>2</sup> 1 Shock Lock  $\frac{3}{4}$  in. Self

Buttons 1/6 - 2 p. Nantzen 1/6  
5 buttons 5 -

bread & Bind. 2 1/4 4 yd linen  
the 4 yd

Mark Dr. 2<sup>nd</sup> of Vankin 157,  
D. Thos. Jeffus, Jr. direction



New Bedford Jan 12 1800  
Received of Samuel Dr. 15 d. his son

Received of William Tallman Jr. Dr. 1/4 Cotton 2/4 }  
d. his son

Received of Elisha Smith Dr. To Cash sent him \$1

Received of Joseph Russell Dr. 1/4 Gingham 1/6 d. his grandd

Received of Abm. Richardson Dr. 1/4 Spockets 1/4 2/3 }  
4 yds " and a Martin 2/6 10 p. his black boy

Received of Ship Lambert Dr. 1/4 m 6.ails d. his Howland

Received of Zadock & Maxfield Dr. 1/4 Rals 1/6 d. Self

Received of Saml. Packman Dr. Cash

Dr. Seth Russell & Sons draft

in pay for Whisky on Jeffrey

Dr. Russell 202.25

Received of Hancock & Co. Dr. 3. - 205 25/100

Received of Wm. Bliss Dr. 2 1/2 yds blue Cotton 2/3 }  
d. his daughter 5 7/2

Received of Reuben Swift Dr. 1/4 2 yds sand paper 2/3

Received of Abm. Russell Dr. 2 1/4 yds Gingham 3/6 9/10 }  
Moulds Linin & Thread 11 d. Thos. Brownell

Received of Abraham Richardson Dr. Bandanna 1/4 1/2 }  
d. his boy

Received of John Shuman Dr. 1/8 yds Cotton 2/4 }  
d. his son 2 7/2

Received of Thos. Barrows Dr. 2 1/2 yds Silk 1/2 }  
2 thumbs 9 d. his daughter 1 9

Received of Dan. Bennett Dr. fish Hooks 4/2

Received of ...

Received of ...

Received of ...

Received of ...



10 New Bedford 8 mo. 13<sup>th</sup> 1800

Matthew Allen Dr (Vineyard)  
18 3/4 yds Calico 2/10 2 13 1  
6 yds Manken 1/1 2 2  
26 3/4 yds Calico 2/4 3 1 10  
1 bundle pins W 4/2 12  
2 yds Luddly 3/ 6  
100 needles 1 6

Robt Pin Thick Cloth 8 7 6 5  
8 Shirts 2/9

Wm Gould Dr 3/8 yd blue Cotton 2/3 10 1/2  
d. his daughter 10 1/2

Job - Eddy Dr 1/2 yd Galena duff 7

Wm Rotch Dr 1/4 m 2. Cut tails 1/2  
in Linsen burk d. Hammond

Tobacco & Manufactory Dr 3/4 10 1/2 Cut tails 1/2

Susannah Grinnell Dr 1/4 m 6. Brass 2/3 2  
d. Wm Huskins

Thurston Lotter Dr 3 3 1/2 10 Steel 1/6  
d. his son

Philip Cannon Dr  
3/4 yd Calico 3/3 3 Rem d 2/6 4 9  
1/2 yd buckram 1/3 Thread 6 1 9  
(d. his wife)

Wm Rotch Dr 1/4 m 2. Cut tails 4/3  
d. H. Howland for the wharf

Wm West Dr 4 yds Manken 7/6 1 10  
1 yd Rus Shetling 3/6 Thread 4 1  
1 Shingle 4 yds 29 paper 1/6 1 10 1/2  
1 doz buttons 9

Wm Russell Dr 1 m 6. Cut tails 8/10 d. Thos Bt. 8

Tobacco Mfg. Dr 1/2 yd Cash p. A Russell for  
Randall from Boston - \$ 3.00



25.12 New Bedford Dec 15<sup>th</sup> 1800

Wm Rotch Dr 1/2 m 2<sup>d</sup> Cut & Tails 2/ }  
for Susan Bar, D. Francis Feltus }

Abm Russell Dr To Cash  
paid him for E. Hanks fare in  
the Stage from Boston \$ - 3.50.

" Susannah Grinnell Dr 1/4 m 6. Tails 2/ }  
for L. Cup dt. 2/6. d. Wm Harkins }

" Mark Dr To Abm Russell  
for use his Oxen - \$ 4 1 1/4

Thos Warfield Dr 1/2 m Silk Stockings 13/ }  
D. Himself }

paid Daniel Jenne Dr 1 m 2 d. 2/4  
D. Himself for m. Harkins }

Wm Rotch Dr 3 1/8 yds Calico 3/8 - - - - - 13 3/4  
D. his grand daughter

paid John Coggeshall Dr 1 Stamp 9. d. D. Himself

Joseph Thomas Dr 3/4 yd muslin 4/6 3 1/4 m  
paid thread 5. 2 heads Tobacco 9. - - - - -  
D. Thos. Francis

16 Wm Rotch Dr 1 m 2<sup>d</sup> Cut & Tails 2/ }  
for Susan Bar, D. Himself }

" Susannah Grinnell Dr 1/4 m 10. Tails 5/6  
for C. Dr 20 D. 1/2 d. Wm Harkins

John Coggeshall Dr 1/2 m Gallon Bine 8/6 }  
D. his Son }

Abm Smith Dr 1/2 m Tape 9. d. D. his daughter

Seth Russell & Sons Dr 1/2 m 2<sup>d</sup> Clouts 4/6 }  
for m 14. Sacks 3/4 for Ship Harkins }

William West Dr 2 yds russet Shet. 3/9 - - - - - 7 6  
D. his Son

Philip Mosher Dr 1/2 m Cig. 10 Tails 9. }  
D. his App. }

Amos Chase Dr 1/2 yd ribbon 8 1/2 m  
D. Seth



New Bedford Smo. 26. 1800

156

John Foster Dr. 18 yds oil cloth 3/9 14 3  
red Cotton 2p 1 bunch 3/6 1/2 yd muslin 2/3 7 9  
4 3/8 yds Moruen 3/4 14/7 1 bandanna 2/4 1 5 7  
3 yds striped Cotton 2/5 7/3 1 pr. Lippers 1/4 8 7  
Lape & Thriad 1/3 2 1/2 yds calico 2p 3/4 6 50  
1 yd ditto 2p 10/4 yd ditto 3p 5/3 7 3  
D. his Wife & bill 2 16 4

Don  
lif 003 Joseph Ricketson (Dart) Dr. 1 silk handkerchief 7 6  
D. his Wife

Luther Wilson Dr. 4 yds calico 3p 12/4  
D. his Wife

Abm. Russell Dr. 1/4 to hyson Tea 2/4  
1 bundle 1/10 pr 1 Dr. paper 1/6  
D. his Wife

Francis. Hunt Dr. 1/2 pr Eddy 4p 6 00

18 Giles Howland Dr. 2 pad Locks 3/6  
1 bunch Segars 9d 1/2 pr 1/2

Amiel Chase Dr. 1 1/2 yd Oil Cloth 2/6  
D. his Wife & Sister

Seth Russell & Sons Dr. 2 3/4 yds Denim 3/6 10 5  
D. Seth & Wife

Susannah Grinnell Dr. 1 pr. Hinges 5 00  
Screws 3 00 D. Wm. Haskins.

David Allen Dr. 1 pr. Shoes 4/6  
D. his Daughter

Wm. Kotch Dr. 1/2 pr 1/2 m D. Cut & tails  
D. Jabez Hammon & 1/2 pr 1/2 m D. Cut & tails

1 pr 1/2 m D. Cut & tails 1/2 pr 1/2 m D. Cut & tails  
D. his Son

Amiel Chase Dr. 6 1/4 yds Durant 2/4 14/11  
kind of 5 00 D. his Wife & Sister



27

Ship Sampson 10<sup>o</sup> 2 m 2, Clouts. 24/6  
Mr. Ketch 9<sup>o</sup> 4<sup>c</sup>. 2<sup>o</sup> 2 m 2. Gut & tails 21/11  
L<sup>d</sup>. Ham for Coffee bar<sup>s</sup>

" Mr. Welch Dr. 2 m 2. 4 out - tails 2. 1/2  
L. 2. 1/2 - same for Coffee bar 1/2

John, C. Hickm's Tobacco acc<sup>t</sup> D<sup>r</sup>. To Cash  
paid him p<sup>r</sup> Receipt \$ 48 ~~paid for~~  
to pay Carkin a journeyman.

25 "Mr Polch L.C.G. & Co. 25 in Flat tails 1/100  
d " " West - for Mr Polch, Jr's House }

Hoop Franklin 2"  $\frac{1}{4}$ " at 2" Clout, or 4/6 1/4"

Ship Lanson Dr	112 1/2	you bunking	9 1/2	4	9	1
Mead 6 Cotton	2/3 1/4	Bunk	1/6		4	3
Making						

South Chase St. 50.6 c. tails 7  
25.10. d. 42 d. his, Bar

16<sup>th</sup> Licks L. 1 1/8 runa. Shrub. 3/4  
 Raisins 9 D. July 1 4 3

„ Sir Russell. Sons 2<sup>m</sup> 3<sup>d</sup> & 4<sup>th</sup> Dmity 3/10 }  
Do Sir J<sup>rs</sup> Mills }

for John, C. Holmes Lem 1<sup>st</sup> Dec 1894. -----  
D. Hensley

Thos. Churchill w<sup>th</sup> byds calico 5/6 33/4  
at his wife

Susannah Grinnell L<sup>er</sup>  $\frac{1}{4}$  m 6 Stails  $\frac{1}{2}$   
d. 11<sup>th</sup> m Haskins

James Gateh Dr, 10 Sta 3/6 d. his Drught.

Green Thomas Dr 1 Genible 4<sup>0</sup>

*(initials)* Thomas & Co. Dr. Ld<sup>r</sup>. King's 4<sup>th</sup> 4/6  
Scries s.<sup>d</sup> and d. Hinsett -----  
I have also 40 copies of the 1st

John Caswell Dr. 6<sup>n</sup>. 00 / Jan. from 23/  
a Self







229 v New Bedford Sm<sup>th</sup> 22. 1800

Joseph Thomas Dr. Looking Glass 9/1  
D. Himself

Jahaniel Jenne Dr. 3 yds Gingham 6/18  
Paid 1 yd Linen 2/1. D. Himself

Thomas Delano (Fairhaven) Dr.

4 1/2 yds Galico 3/6 15/4 2p. 1/2 tankin 15/1  
1p. Stockings 1/6 D. Himself

William Rolt Dr. 1 screw & Auger 6 9 4/6  
D. Himself

William Lovel Dr. 2 yds striped Cotton 2/5  
D. his Daughter 4 10

Joseph Howland Dr. 2 yds Duck 2/6 5/1  
D. Charles Church

William Bliss Dr. 1/4 m of Cuck & tails 2/6  
D. his Son

Freel Chase Dr. 3 lb Sugar 1/1 3/4  
D. his & wife

William West Dr. 4 yds indian Cotton 2/8 10/8  
1p. Tape 1/1 Thread 3 yds russet Shute 3/9  
Whimble 4/2 D. his Daughter

Susannah Ginnell Dr. 1/2 m of 10 tails 5/6  
D. Wm Harkins

Manabek & Compton Jr Dr. 2 casted Files 1/10  
D. Himself

Ruben Swift Dr. 1/2 m 2<sup>nd</sup> Glass Paper 2/3  
D. his & wife

John Russell & Sons Dr. 1 bottle mustard 8  
D. John Russell

506  
Thos Simpson Dr. 1 sheet sand paper 3

Isaiah Huxley Dr. 1 bonnet board 2/1 1/2  
D. his D. Thoburn

Joseph Thomas Dr. 3 yds Flannel 3/6 10/6  
Abundance 7/1 13/4 yd Galico 2/6 4/4 1/2 tape 4  
D. his & wife



Joseph Howland Dr 4 yds Duck 2/6  
d. Charles Church

Henry Burt Dr 5 yds cotton Chick 5/11 26/8 1 6 8  
d. Himself

paid James Draper Dr To Cash lent him 1 10 -  
5 dollars

25 Ship Sampson Dr 4m 10, Nails 11/4 m 6 d 1/4, 15 -  
4m 6, Brads 4/4 m 2 d 3/6 10/4  
Screws 7 d 1/2 d 1/2

Thos Greene Dr balance of Muslin 4/5  
d. his Wife

Barnabas Smith Dr 6 yds Calico 5/6 33  
Lp 6 1/4 yds Calico 4/3 d. his Wife 26.7 6 8

Sarah Hussy Dr 1 qd paper 1/6 d. d. Himself  
tobacco 1/4 d. d. Himself

paid John Dr 1/4 m 10 d 1/4 2/4  
1 m Cu 20 d 1/2 2 3 3/4 d. d. d. d.

Dexter Heyer (widow) Dr 1 m 1/4 d 1/4 11 3  
d. her Son Wm

Oriel Chase Dr 1 m 1/4 d 1/4 5/3  
1 m 1/4 d 1/4 1/4 d. d. d. d.

26 Congdon & Co Dr 1 Cu 20 Nails 2/3  
from 2 Clouts 2/3 for the Ship Sydney

Joseph Russell Dr 2 Sh 1/2 Silk 9 d. his Gr. Daught 9

Seth Russell & Sons Dr 1/4 m Indigo 5/4 d. d. d. d.

Daniel Anthony Dr 1/4 m Shoes 8/4 d. d. d. d.

paid Reuben Swift Dr 1 d 1/2 Screws 8  
d. his Wife

Ship Sampson Dr 2m 2 d 1/2 Clouts 1/4 9/4  
paid J. Howland for 3 d 1/2 Clouts 1/4 12

paid Joshua Adams Dr 1/4 m 1/4 d 1/4 Cotton Horse 12/4  
d. Himself



off in New Bedford Dec. 26, 1800

John Russell, Jr. & Sons, 2<sup>nd</sup> 1/2, State St. N. York

Charles

William (Ble's 2<sup>d</sup> pair) - bore 4 Buckrams & 11  
of his Daughters

Mr. J. S. Doughty

Ant. Anthony D<sup>r</sup>

$\frac{3}{4}$  Silk 6. 4/6 2<sup>nd</sup> Cuban 2/ }  
part head 3<sup>d</sup> & A better }

69

128 Ginger 9<sup>o</sup> 102 Head 11<sup>o</sup>

15

*Ad Dr Deater for family use*

2/ Ruben Swift Dr. \$8.00 Webb Wm. --- }  
D. C. C. is App'd

Deus Apta

4. Thos. Churchill Senr. & his indelible son

24, 32

6<sup>th</sup> Sugar 1.6. 10x threads 1/2 —

72

Ed. Hensley

27 Ab<sup>m</sup> Russell Dr. 1m 4. Cut tails 2/6  
d. a Carpenter }

de la Carpenter }

To Peter Foster Dr. Chamber 2/8 d. Elmsett

2/8 d. Elmsett

Isaiah Hussey Dr<sup>r</sup> 4<sup>th</sup> Coffee 2<sup>nd</sup> 8<sup>th</sup> - - - }  
D. his Daughter

at his Daughter }

Susa Gunnell Dr  $\frac{1}{2}$  m 10 miles 10¢  
 $\frac{1}{4}$  m 20¢ ditto on 12/.

53

2 Lark Riffell & Sons Dr. for m D & tails 5/6  
1 Gimblet 4/- for Ship Hunter ---

1 Gimblet 4<sup>0</sup> for Ship Hunter ---}

James Hatch Dr. 2 pds - R 1/10. at his. & p<sup>r</sup> the

at his. I p<sup>re</sup> the

Seth Russell & Sons Lc. - 1 hammer 2/3/100  
Ship Hunter - -

Ship Hunter - - }

James Hatch L<sup>o</sup> 6<sup>th</sup> Sugar 1/2 of a. His Daug<sup>r</sup>

To a. C. Lang.

Susannah Pinnett Dr. 4 m 6. tails 2.  
a. Oppm Basking

at 4 pm Basking

Engin. Chase D., m 20. July 27

W. P. Kimball

Gangdon & Grob Len 1/4 mile 1/4 for the Grob  
Gyden - -

gden — —



Cash Dr To Tobacco Manuf

For m<sup>d</sup> of J<sup>rs</sup> Howland Robt 2.45

Lip freight to Newport 50

1 board . . . . . 60 1.10  
1.35

Ab<sup>m</sup> Russell Dr 6 1/4 yds Galies a 4/3 . . . 1 6 7  
d<sup>m</sup> Experience Brownell

Isaiah Huxley Dr 3<sup>rd</sup> Raisins q 2/3 . . . }  
4<sup>th</sup> Cinnamon 1/9 lb brush 1/10 d<sup>m</sup> his Daughter . . . 2 3

2<sup>d</sup> Same, Bump Dr 2 yds India Cotton 2/3 4/6 . . . 4 6  
moultly 3<sup>rd</sup> Thru 4<sup>th</sup> d<sup>m</sup> himself

Ab<sup>m</sup> Russell Dr 2 yds Galies 3/2 . . . 1 3 9  
5 yds Green silk 5/6 d<sup>m</sup> self . . . 1 7 6

Tobacco Manuf Dr  
1 lb Tobacco omitted 10 4/6 q 3/2 d<sup>m</sup> .  
\$36.61

Philip Mosher Dr 1/2 pint board 1/10 d<sup>m</sup> his Daughter

Joseph Howland Dr 2 yds bunt 1/8 . . . 10 1/8  
for Schooner two Friends

Gonydon & Cross Dr 1/2 Cu<sup>m</sup> 24 tails 2/4 . . . }  
from Sloop Lydia . . . 2

Susannah Greenell Dr 2 m 4<sup>th</sup> Cut & tails 5/4 . . . }  
d<sup>m</sup> W<sup>m</sup> Harkins . . . }

Joseph Howland Dr 1/4 m 6<sup>th</sup> tails 8/2 . . . }  
for the Schooner two Friends

Jabez Hammond Jr Dr 1/4 lb Sugar q 3/2 . . . }  
d<sup>m</sup> his Daughter . . . }

John Caggeshall Dr 3 1/4 yds Galies 3/8 . . . }  
his Wife . . . }

W<sup>m</sup> Harkins Dr 1 yd Justinian 2 1/4 3/6 . . . }  
Himself . . . }

Seth Russell & Sons Dr 3 m 10 tails . . . }  
for Seth Jr's Horse . . . }



Mr Darnabas Taber Dr 50. Book a/c  
a. Himself

Mr Ezra Thomas Dr 20 bu Corn - 5/9  
5 bu Rye - 3/35

Mr Giley Houghland Dr 1/2 m 10 tails 5/6  
1/4 Cu 1/4 tails 3/10 a. Himself

Dr Benjamin Dillingham Dr

1799  
9mo 27 16 rose Handles 1/16 16  
2 set Locks 1/10 3/8 3 Buttons 1/5 5.2

1800  
3mo 11 Henry Cabinet Drawings 1/20 2.15

rose Handles 1/3 10 10

8mo 20 balance of hand paid for 2/11 2.11

11 5 3

cash Dr to Benjamin Dillingham Dr

1799  
11mo 5 rec on acc 30/4

1 10 4

1800  
8mo 8 ditto 9/6

1 9 6

Mr Joseph Russell Dr 12 1/2 bu loaf Sugar 1/10  
a. his Wife

Mr Andrew Swain Dr 6 3/4 bu loaf Sugar 1/10  
a. Himself

Mr Elizabeth Shepherd (widow) Dr  
1/2 to Hyson Tea 5/3 a. her 1/4 girl

Mr John Coggeshall Dr 1/2 Gallon brandy  
a. his son

Mr Joseph Russell Dr 1/2 m 10 tails 5/6  
a. Ezra Thomas

Mr John Petch Jr & Co Dr 10m 1/2 Cu 1/4  
for 10m 1/2 Cu 1/4

Mr Timothy Ingraham Dr 5 yds india Cotton 2/4 11 8  
Thread 1/2 a. Himself 11 11

Mr Isaac Congdon Dr 1/2 m 10 tails 5/6  
1/4 m 6 tails 2/10 for Shop Lydia

Mr Joseph Howland Dr 1/2 m 10 tails 5/6  
a. Himself



New Bedford 9 mo. 2<sup>nd</sup> 1800

Manasseh Kempton Jr. L<sup>r</sup> 1 Comp<sup>st</sup> Sawy<sup>r</sup> 2 3  
d. Himself

Philip Cannon L<sup>r</sup> 2 yds fabric 2/10 5/8  
d. his Son 5 8

James Hatch L<sup>r</sup> 2 yds 1/4 d. his daughter 1 1

James Durfee L<sup>r</sup> 2 yds 2/10 d. his wife 2 10

Angdon & Grob L<sup>r</sup> 1/2 m 6. Brude 4/10  
1/2 m 4. Ditto 2/10 for Sloop Lydies

Manasseh Kempton Jr. L<sup>r</sup> 1 hammer 1/4  
d. Himself 1 4

William Harkins L<sup>r</sup> 1/2 Choys late 2/6  
d. Himself

Arvid Chase L<sup>r</sup> 3 yds linen 5/8

3 yds d. 4/1. 14/1. Thread & needle 9

3 pocket Handkerchiefs 2/3 6/9  
d. his Wife's mother

4 Leth Russell Sons L<sup>r</sup> 1 Stamp 1/9  
9 1 ditto 1/9 d. Charles } 3 6

Tobacco 1/4  
1/2 m 1/2 d. To Tobacco 1/4  
for 5 less 1/2 Sugar  
6 robes fine pig Tail 7 - 3/6

Rich Willis L<sup>r</sup> 2 yds indian Cotton 2/4 14/1  
1<sup>st</sup> Sta 3/6 d. his daughter Fleety

Manasseh Kempton Jr. 3 Gimblet 1/4 8/10  
d. his wife 5 -

James Durfee L<sup>r</sup> 12 1/2 Shil 1/5 18 -  
d. Jeremiah

Wm Harkins L<sup>r</sup> 20 1/2 1/2 Bark 2 8 13 8  
43 1/4 1/2 beef 2 6 d. self 1 1 7 1/2

Wm Rolke L<sup>r</sup> 2 yds 2/10 3 8  
1/2 m 1/2 d. 2/6 1 3  
d. his wife for Sugar bar



2057 Richard m. 5. 1800

2 yds m. linen 2.21  
d. his wife & children

Mr. Russell d. m. 4. 4 cut. sails 1/3  
d. G. Thomas

Thomas Maud & Co. wine 2/

Mr. Ratch d. 1/2 sp. Hinges 10 d. Screws 4/2  
d. Matthew Howland

Barber Little d. 1/2 sp. Hinges 4/1  
d. himself

Mr. Russell d. 1/2 sp. Lock 1/4 d. himself

Mr. Ratch d. 1/4 sp. 1/2 m. 1/2 cut. sails 1/10  
d. his wife & children  
for Mr. Ratch's House

Charles Church d. 1/2 sp. Morocco shoes 8/1  
d. his wife

Ship Sampson d. 1/2 To Russell Davis  
for 30 lb. Sole Leather - 20 Cts  
d. 20

Richard Shearman d. 1/2 7 yds m. cotton  
d. himself 1/10 1/9

Mr. Russell d. 1/2 sp. buckles 3/1  
2 yds skip'd cotton 2/5 4/10 d. Thos. Brownell

Mr. Smith d. 3 yds tobacco 2/6  
d. his Daught.

Barco Howland d. 1/2 8 C. d.  
for m. 10 sails 5/6 d. J. H. Jr.  
2 pr. buttons & screws

Isaac Wood d. 1 Castal File 11 d. Self

Reuben Swift d. 2 Castal Files 1/10 d. his wife

John G. Holme d. 1 Raisins 4 d. his Daught.

Cornel Howland d. 3 m. 4. 4 cut. sails 2/6  
d. Saml. Bonney

Ship Sampson d. 28 skin wine 3/4 6.8

Isaac Chase d. 1/2 1/2 sp. 1/2



New Bedford June 9<sup>th</sup> 1800

566

Francis Taber Dr 1 pie 11<sup>th</sup> d. self

11

Stephen Higgins Jr Dr To Lamb

Dr J Russell & Sons draft on Jeffery

J Russell sent in a letter this date 1/60

Mr J Russell Dr 1 doz buckles 1/10 d. J. Sherman

John Goggeshall Dr 2 yds blue cotton 2/3  
d. his son 1/2

Ward Seth Russell & Sons Dr To Lamb on

Premium Bin with Butterlane 30 cents

Francis & Ellen Dr 2 yds 1/4  
d. himself

Mr Smith Dr 2 yds calico 2/10 d. his daughter  
Mary

Ward Chase Dr 1/2 paper d. self 16

John Goggeshall Dr 1 yd 2 cloth

1 yd 1/2 g. buttons of silk thread 2 5

Abraham Russell Dr 1 yd 1/2  
d. J. Stall 36

John Bonney Dr 1 mouse trap 5/10 d. himself 5

John Goggeshall Dr 2 yds Calico Bind 2/10  
d. J. Cannon 5

Francis Taber Dr 3 1/4 3 nails 2/6 8 1/2  
d. Abner Shepherd

Ward Chase Dr 1 1/2 yd Calico 2/2 33  
(d. wife's sister)

Seth Russell & Sons Dr 1 yd 1/2 1/4  
d. J. Sherman

Mr Russell Dr 4 doz knots 2/8 1/2  
4 doz screws 5/8 d. Saml. State 1/2

Ship, Sampson Dr 1/4 m 21 Nails 10/10  
Gimblets of d. Timothy Bowler







William Rolohy Dr. 2m 2. but sails " 3 8  
for Sugar &c.

Ship Lucratic Dr. 1/2 m 10c tails 5/6  
10 at 5/6 1/2 m 10c 5/6

April Chase Dr. 2 bottles mustard 1/6  
d. Telford

Latham Congdon & Croft Dr. 1/2 m 11. 8 Brads 5/8 " 1 5  
1 1/2 m 11. 8 Brads 5/8 " 1 5  
1 1/2 m 11. 8 Brads 5/8 " 1 5

1/2 m 11. 8 Brads 5/8 " 1 5

Schooner Franklin Dr.

2 1/2 m yds Durant a 2/2 5/5 " 5 5  
5 yds burnt 1/2 10 4/2 Low cloth & thread 7 " 11 9  
1 1/2 m 10 tails 1/6 " 1/2 m 11 " 2 5

Erra Curman Dr. 4/4 Take 9 10 2/3 " 5 3  
for his wife

Ship Sampson Dr. 1/2 m 6c tails 4/4 " 4 7  
~~1 1/2 m 10 tails 1/6 " 1/2 m 11 " 2 5~~  
~~1 1/2 m 10 tails 1/6 " 1/2 m 11 " 2 5~~

14 Park Dr. 10, James Bump  
recd from him on acc. " 4 2

Thos Churchell Dr. 3 1/2 m 2/6 6/- " 7  
1/2 m 10 tails 1/6 d. Himself

Gilbert Russell Dr. 1/2 m 4d 10c tails 3/4 " 11 6  
3/4 yd flax 2/6 1/2 m 10c tails 1/6 " 3 2  
1 d 20 button mould 4/4 d. " 4 4

Ship Lucratic Dr. 1/2 m 10c tails 4

Ship Sampson Dr. To James Durfee  
for his bill 9. " 100

Sundry & accounts Dr. To James Durfee  
March Dr. for his bill " 4. 8. 4  
Nat Tobacco &c 1/4 " 1/8. 9 " 5 7 8

Ship Sampson Dr. 1 pad Lock 3/6  
1 d 10 1/2 1 d 10 2/3



*Gilbert Russell Dr To Cash  
Paid to pay Wicks) \$40*

*Joseph Russell Dr 1 M<sup>th</sup> handspk  
(at his wife*

66

*Sloop "Hancock" 2<sup>nd</sup> hand  
John "Hawland" 2<sup>nd</sup> hand  
Paid Lock 14 for Hook Franklin  
1<sup>st</sup> m 2<sup>nd</sup> 4<sup>th</sup> 14<sup>th</sup>*

*" Much Dr 2<sup>nd</sup> to Barnabas Russell  
for 2 pigs - \$2 --- \$4*

*" Sam<sup>l</sup> E. Barney Dr 1<sup>st</sup> Raisins 9<sup>th</sup> ---  
at himself*

*" " " " " " 2<sup>nd</sup> Brads 14  
for Sloop "Hyacinth"*

*paid. John Congdon Dr 1<sup>st</sup> 14<sup>th</sup> "Hinges" 1/4  
Screw 5<sup>th</sup> 1 lock 1/4 at himself*

*" John Coggeshall Dr 1<sup>st</sup> Ingr<sup>d</sup> Hat Lining  
at his son, 6<sup>th</sup> 23/ 3 5*

*" Silas Kempton Dr 1<sup>st</sup> 1/2 Gallon Bind 6<sup>th</sup>  
at his son*

*" John Russell & Sons Dr 1<sup>st</sup> 20 Nails 1/2  
for the Ship Hunter*

*" Gideon Shepherd Dr 1<sup>st</sup> 10<sup>th</sup> Nails 2/4  
at himself*

*" James Hatch Dr 2<sup>nd</sup> Compasses 1/6  
at himself*

*" William West Dr 1<sup>st</sup> 5<sup>th</sup> Allerton Belms  
Discounted for Direction --- 12*

*paid. Sam<sup>l</sup> Bryant Dr 5<sup>th</sup> 1/2 Cut Nails 2/4 10 5  
at his son*

*" Andrew Main Dr 1<sup>st</sup> 4<sup>th</sup> 20 Nails 7  
for his 4<sup>th</sup> Cut at 2<sup>nd</sup> --- at himself*



r  
 Tue Bedford gms 1800 57  
 Charles Church Dr use of the House 2/8

(recd) John Russell & Sons Dr 1000 lbs of Silk 1/6  
 200 lbs of Silk 1/6

The Robt Dr In the 10 nails & Matt<sup>s</sup> 5 6  
 Howland

Abm Russell Dr Sattin 1/6 2 yds per 8 2 2  
 1/2 yd 2/10 Dr his Wife 2 -  
 2 doz Linnen g. d. Linn. Stalls 9

Saml Bonney Dr 8<sup>th</sup> Sugar 9 6/10  
 d. Himself

Paul Whittington Dr 3 yds muslin 2/9 12 3  
 3/4 yd Linnen 4/3 - d. Himself 3 -  
 1/2 yd Muslin 1/10 - - - - - 1 10

Abm Smith Dr P his Sub Market 50<sup>th</sup> 3 -

(recd) Eliza Smith Dr P his Sub Market 6 -

John C. Galt Dr 1/4 to his son 2/4  
 15<sup>th</sup> loaf Sugar 2/10 - d. His Daughter

Enell Chase Dr 3/4 yd Sattin per long 6/10 14 6  
 bonnet paper 3/10 - d. his Wife

Dr Anthony Dr To Tobias May  
 For 4 Peter Tobias Old Cartwain  
 40<sup>th</sup> d or 20 6<sup>th</sup> P. 8<sup>th</sup> 10/100

George & Co Dr 1/2 m 2<sup>nd</sup> Cloths 4/6 1/6  
 for Shop Lydia

John Hoth Dr 2 m 10 nails 2/4 4/10 4 4  
 for Sugar bag

George & Co Dr 1/2 m 10 Nails 5/6 5 6  
 for Shop Lydia  
 1/2 m 4 Bread 2/10

George Whipp Dr 3/4 yd Gorge 5/8 4/3 4 3  
 3/4 yd flane 2/6 1/10 2/10 yd, Duck 2/6 6/3 8 1/2  
 thread & sweet buttons 1/8 yd Coat 5/10 2 9 1/2  
 for James Henry  
 1 Knife 2/3 d. his son George 2 3  
 blanket 9/10 2<sup>nd</sup> stockings 6/9 15 9  
 1/2 yd stockings 6/9 1/2 yd 15/10 18 0



3<sup>rd</sup> v. Bidford June 9, 1800,  
 Schooner Franklin Dr. 1 bush 1/4  
 William of ...  
 or ...

...  
 for ...

4<sup>th</sup> Russell & Sons Dr. 20 ...  
 for ...

little John Hawland (Newtown) Dr  
 5 yds fresh cloth at 6/9 33/9  
 4 yds more 4/6 18. 2 yds Calico 2/4  
 4 1/4 yds more 3/4 15/10 at self  
 13 9  
 2  
 15 10

3 Gideon Shepherd Dr. 1 Stamp 1/9  
 at himself

void ...  
 Ezra Smith Dr. 12 ...  
 3 yds 6/ ...

20 Charles Church Dr. 1 ... 3/6  
 at self

Ship Sampson Dr. 10 ...

4<sup>th</sup> Russell Dr. 1/4 Indigo  
 at Dango 5

void returned Cash Dr. To James Hawland  
 recd of him on an 1/16 ship  
 Lansen 856  
 also 433 1000

Cash Dr. To Ship Bearer on 1/8  
 recd of John Hawland 356 257/100

void 4<sup>th</sup> Russell & Sons Dr. 3 yds Linen 4/ ... 12

Anthony Wilson Dr. 15/8 yd Cassimere 13/6  
 1/16 yd at 13/6 10 at self



5

bank Dr L. Southward Potter  
rec'd in full . . . \$11.16

James H. Clark Dr To Cash To  
his Order to Sam. Maynard Potter  
for \$169.<sup>18</sup>/<sub>100</sub>

Erna Smith Dr 1000 2000  
At his app<sup>t</sup> 19

Ath Russell & Sons 20<sup>th</sup> / 4<sup>th</sup> m 2<sup>nd</sup> class 1/3<sup>rd</sup> . 1 1/2  
for Ship Expenses }

John Coggeshall Dr 3 years Locust St. 6 -  
Ed John Plummer

David Allen Dr. balance of Cash's \$6.00 }  
his daughter " 86

Charley Church Dr. 2<sup>nd</sup> Stockings - 12/ 1 4 -  
Dr. is Brother Henry

A. M. Phelps Dr 3<sup>rd</sup> Sugar & 9 2/3 }  
 " " " " D. Dant. Powers - } " 14 "

Isaac Hays Jr. <sup>pl</sup> Chocolate 2.6

Schooner Franklin Dr.  $\frac{1}{4}$  m to sails  $\frac{2}{4}$   
 & Suddles  
 1 dr. Sails  $\frac{1}{4}$  " in dr. Fish Hooks 8  
 $\frac{1}{4}$  m W. Gloutz  $\frac{2}{6}$   $\frac{5}{8}$  m

Cash Dr. To Dan<sup>l</sup> Tabery  
for chair pocket fold. \$2.

Wm. J. Hall Dr. 4<sup>th</sup> Kings 1/2  
Screws &c. 12<sup>th</sup> walnuts 6

Wm. & John Russell & Sons. L<sup>rs</sup> 1000 Locks 9<sup>th</sup> }  
d. Charles }

Erre Thomas per ipse R. d. d. Thomas



5th due Bedford Ohio 22 1800

1st James Smith 20 yds Linen 5/8 1/2 }  
1st 1/2 1/2 1/2 1/2 }  
1st 1/2 1/2 1/2 1/2 }  
1st 1/2 1/2 1/2 1/2 }

James Hatch Dr. 1/2 to Tobacco 9  
2 Chalks Linen 1/2 d. his App. 1/2

Giles Howland Dr. 1/2 1/2 1/2 1/2 1/2 }  
d. his App. 1/2

Sunday Aug 4 Dr. 1/2 1/2 1/2 1/2

1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2  
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Greene & Tillinghast 100 . 28.78  
115.12

20 x 80 Smith 20 yds Linen 5/8 1/2 }  
104 thread 1/8 d. his App. 1/2  
1st 1/2 1/2 1/2 1/2 }

John Cuyerskull 10 yds Linen 5/8 1/2 }  
d. his App. 1/2

Bury Lincoln Dr. 1/2 1/2 1/2 1/2 1/2 }  
d. his App. 1/2

Thomas Churchil Dr. 1/2 1/2 1/2 1/2 1/2 }  
d. his App. 1/2

Marapha Clumpton Dr. 1/2  
1 Knife 2/3 d. his App. 1/2

William West Dr. 1/2 1/2 1/2 1/2 1/2 }  
1st 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2  
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New Bedford 9mo. 23<sup>o</sup> 1800 55  
Thos Sampson Dr paid to the Fishers  
for mop yarn } 3

10 yds Loggishale 10<sup>o</sup> 5 yds Lacey 2 1/2 10/10 10 10  
1/4 m 111 Tacks 10<sup>o</sup> 1/3 Knobs 1/3 2 3

Schooner Franklin Dr 1/4<sup>o</sup> Lin 3/6 5/3  
Amey Glass 5/3 d. the Capt.

10 paper 1/8 5<sup>o</sup> Chocolate 2/6  
19<sup>o</sup> paper 1/6 1/2<sup>o</sup> Candy 1/6

Brig Lucretia Dr 3/4 Am 111. Tacks 3/6  
1/4 m D. Glouts 4/6

Philip & Mother Dr 3 yds Muslin 1/10 5/6  
d. himself

Jackson Luccin Dr 1 1/4 yds Lacey 2 1/2  
d. his Wife

Alm Russell Dr 1 1/8 yds Homespun Flange 3/ 5 7/12  
Whison Lin 10/6 22 Knots Thread 2 3/8 4 2  
buttons 8. paint board 3. d. his Wife 1 1/2

Merch Dr La Weather Howland  
for 3,120 feet Board 12 d. 5 5/10

Sarah Murrey Dr 1/4<sup>o</sup> Lacey 1 6  
d. my

Alm Russell Dr 5 5/8 yds Lacey 2 5 -  
for Charles 8/

Cash Dr to John L Helme  
in P. H. Ru \$65

Russell Davis Dr 1/4<sup>o</sup> Stockings 8/ d. himself

Alm Russell Dr 22<sup>o</sup> Steel 1/6 d. L. Surber

Dr to Elias Hampton  
for paper 3/3



176 v - 1800 Bedford and 25<sup>th</sup> 1800

Ex. to Lucas Hampton

2<sup>nd</sup> Millery 8<sup>th</sup> 1800

from William Gray

18/-

18

William Haskins Dr. 1<sup>st</sup> Cardy 5<sup>th</sup> 1800  
D. 1<sup>st</sup> 1800

5 3

William Haskins Dr. 1<sup>st</sup> Cardy 5<sup>th</sup> 1800  
D. 1<sup>st</sup> 1800

London 1<sup>st</sup> 1800 1<sup>st</sup> 1800

4<sup>th</sup> 1800 6<sup>th</sup> 1800 2<sup>nd</sup> 1800

2<sup>nd</sup> 1800 1<sup>st</sup> 1800 2<sup>nd</sup> 1800

Giles Howland Dr. 1<sup>st</sup> 1800 10<sup>th</sup> 1800  
D. 1<sup>st</sup> 1800

Turner Fish Dr. 1<sup>st</sup> 1800 10<sup>th</sup> 1800

14<sup>th</sup> 1800 1<sup>st</sup> 1800 10<sup>th</sup> 1800

2<sup>nd</sup> 1800 1<sup>st</sup> 1800 10<sup>th</sup> 1800

1<sup>st</sup> 1800 1<sup>st</sup> 1800 10<sup>th</sup> 1800

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10 4

1<sup>st</sup> 1800 1<sup>st</sup> 1800 10<sup>th</sup> 1800

1<sup>st</sup> 1800 1<sup>st</sup> 1800 10<sup>th</sup> 1800

1<sup>st</sup> 1800 1<sup>st</sup> 1800 10<sup>th</sup> 1800



22

Dr. Charles Modell

1842

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„ 5/6

12



58 N - New Bedford June 30<sup>th</sup> 1800 -

1<sup>st</sup> m " Rotor, " & Co. 2<sup>nd</sup> m " In Tent N<sup>o</sup> 10  
for Sugar bar<sup>g</sup>. - - }

Wm. Russell & Sons L<sup>rs</sup> m<sup>d</sup> & rails &c  
3m 11. 4m d. 2/6 for L<sup>th</sup> gas House

Francis, Ellen & Benjamin G...  
d. Themselves

William J. Hall 10<sup>00</sup> 1/4 m 100 tails 2/9 -  
16.20 d. 1/4 m d. himself

Extra with 2 buttons on discharge

to John Howard 2<sup>nd</sup> Lieut, Ensign \$18

" & Aunt Chase L<sup>d</sup> 13<sup>th</sup> and Galus 3/8 6/5 }  
and his wife Sister

Lethe Russell & Sons L<sup>rs</sup> in 10 c tails 11/1  
2m 4. 10 c tails 2/6 5/11 a<sup>o</sup> Lethe Russell

paid John M. Russell Dr 3<sup>1</sup>/<sub>2</sub> cts Coating  
at his Mother 13/6 2 7 3

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Kind John Wood Dr. m 20 tails 16/6  
D. himself

*Mr. H. M. Russell*      *Box 138 ad Grand*      *1/6*  
*Cape Vin*      *d. e. Nye*      *Peckham*

Paid to Highland Dr for the 6 mails Aug 4

Honors Church Dr. 2's rods Rigid Elastic  
Swiss Silk Buttons 1/2 d. Gimselg. 10 2 1/2 1 2 5

Asah Woods Esq. Decr 16.  
L. G. Fensell

4. ~~Wanderer~~ Dec - March 1871 To Russell Davis  
for 164 lb Skin 13/6.



✓ New Bedford Jan. 10<sup>mo</sup> 2<sup>nd</sup> 1800

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✓ Tobacco W. J. 2<sup>nd</sup> To Cash

paid Caesar Pierce for labor 9/ " 9 "

~~Caesar Pierce 10<sup>th</sup>~~

✓ Caesar Pierce 10<sup>th</sup> balancy of 1<sup>st</sup> 1/2<sup>nd</sup> Shoes 3/4<sup>th</sup> " 3 1/4<sup>th</sup>

✓ Ezra Smith Dr. from 2<sup>nd</sup> Brads 3/6 10<sup>th</sup> 2<sup>nd</sup>  
from 3<sup>rd</sup> d. 4/8 1/2<sup>nd</sup> d. his & printed

✓ Paid P. H. Hutton Dr. 1<sup>st</sup> m 2<sup>nd</sup> Nails 10/6  
d. his Carpenter

✓ Funerary Accounts Dr. To James Large

Thos. Thompson for making  
gudgeons for windlass } 2. 14. 8

Making a collar for d. " 4 "

✓ Merch<sup>ants</sup> for Shoring the Horse " 1. 6  
3 0 2

✓ Paid Barrows Dr. 5 yds India Cotton 2/ " 10 "  
d. himself

✓ Paid H. H. Dr. 2<sup>nd</sup> Coffee 2/ 6/ " 6 "  
d. his wife

✓ Philipa Mosher Dr. 1 1/2 yds flax 2/8  
buttons 8<sup>th</sup> d. d. himself  
1 1/2 yds fine cloth 2/ 3/6

✓ Manasseh Hampton Dr. 1/4 to Indigo " 5 "  
d. his wife

✓ John C. Helme Dr. 100 Silk & Hosiery 2 10  
d. himself

✓ Wm J. Hall Dr. 1/4 Cu. 2<sup>nd</sup> Nails 7  
Nails 2/4 d. himself

✓ James Howland Dr. 2<sup>nd</sup> Worked for 7/ " 7  
d. his Workman

✓ Ruben Lacey Dr. 1/2 Cu. Land paper 7/3 " 2 3

✓ Wm Smith Dr. 4 1/2 yds Raiment 3/4 15  
d. his wife



Wm Harkins Dr 2 5/8 m Moreen 7/8  
batane bandann 1/6  
Whis Wife

7 1 6

Robert Ruffels Dr 1/4 m 10 tails 2/9  
1/2 m 8 d. 3/4. for Ship Rebecca  
Wm 1/2 Dr 5 yds Band 1/2  
d. his Son

Wm Ship Sampson Dr 1/2

Wm Harkins Dr Sundries d. 1/2 for Fishing  
p. Perfection

7 9  
13

on Sally Bryten (black woman) Dr  
1/2 yd low cloth 1/2  
d. herself

Wm Butter Dr 1/2 yd Lattin Ribbon  
d. his Daughters

Wm Lancer Dr 1/4 m 10 tails 2/9  
Gimblet 4 for Schooner Boku

Wm

Tobacco 1/2 yd Dr 1/2 yd 1/2 yd 1/2 yd

John Willis Dr 1/8 H Tea  
at Whittable

10 6

Wm 1/2 yd 1/2 m 6 tails 1/2  
for Sloop Lydia

And 10 Swain Dr  
8 mo 1/2 yd 1/2 yd 1/2 yd 1/2 yd \$ 2

James Hatch Dr 1/2 yd 1/2 yd 1/2 yd 1/2 yd  
6 yd Sugar 1/2 yd 1/2 yd 1/2 yd 1/2 yd

Philip Peritt Dr 1/2 yd 1/2 yd 1/2 yd 1/2 yd  
1/2 yd 1/2 yd 1/2 yd 1/2 yd

1 8

Robert & Men Dr 1/4 to Indigo 3/4  
d. himself

Thomas Barger Dr 1/2 yd 1/2 yd 1/2 yd 1/2 yd  
1/2 yd 1/2 yd 1/2 yd 1/2 yd

1 9







582. Two Beaford 10mo 8 1800

James Lipp (Shoemaker) Dr  
2 3/4 and blue leather 1/2 1 18 6  
Copied in 2 months

Longdon & Co. Dr 2 1/2 cents 2 3/4  
for Ship Lydia

John Gaggshale Dr 1/2 yds 2 1/2 25 1/2  
his son Hayden 1/2 1/2

Mr. Russell Dr 1/2 yds 2 1/2 25 1/2  
his son John

And 10 yds 2 1/2 25 1/2 25 1/2  
Dr. Cap. H. Delune &

Mr. Lipp Dr 1/2 yds 2 1/2 25 1/2  
for Ship

1/2 yds 2 1/2 25 1/2 25 1/2

10mo 25, 1/2 yds 2 1/2 25 1/2 25 1/2

1/2 yds 2 1/2 25 1/2 25 1/2

2mo 20, 1/2 yds 2 1/2 25 1/2 25 1/2

5mo, 1/2 yds 2 1/2 25 1/2 25 1/2

6mo 2, 1/2 yds 2 1/2 25 1/2 25 1/2

1mo 22, 1/2 yds 2 1/2 25 1/2 25 1/2

5mo 23, 2 1/2 yds 2 1/2 25 1/2 25 1/2

3mo, 1/2 yds 2 1/2 25 1/2 25 1/2

18, 1/2 yds 2 1/2 25 1/2 25 1/2

8mo 12, 1/2 yds 2 1/2 25 1/2 25 1/2

March 20 Dr 1/2 yds 2 1/2 25 1/2 25 1/2

1/2 yds 2 1/2 25 1/2 25 1/2

2mo 6, 1/2 yds 2 1/2 25 1/2 25 1/2

John Russell & Sons Dr 1/2 yds 2 1/2 25 1/2 25 1/2  
for Ship

Caleb Jenne Dr 1/2 yds 2 1/2 25 1/2 25 1/2



Bedford Lane 1500

Wm Gilbert & Russell Dr Gauging 34 1/4  
Hm Russell Dr 2 1/2 yd flane 3/6 8/9  
1 yd Dr 4 1/2 twist & d. his wife 13 5

John. G. Holmes Dr 3/4 yd flane 3/6 2 7/12  
1/2 yd brown Holland 1/6 twist & thread 5 7

Wm Smith Dr 8 yd, Morcan 3/4  
d. his wife 1

John Wood Dr 1 yd 2/3 d. 1/4

Wm Russell Dr 1 blanket from beam 9  
d. his wife

Wm Russell Dr 11 Rock um 1/6  
1 bag coffee 15 1/2 d. 28 1/4 43.12

Wm And Wm Lucien Dr 1/2 m 4 tent tails 1/3 1 3  
d. himself

Simon & Ash Dr 1/2 m 10 tent tails 9 9

Zebadiah M. Daniels Dr 1/4 m 10 tent tails 3 7

Caesar Smith Dr  
1800 balance of Calico 5 7  
1800 d. tobacco 4  
10 m 10. 2

Caesar Smith Dr 5 m 10 tent tails 2 10 7  
d. his wife

Caesar Smith Dr 1 Stock Lock 3/9 d. his wife

Caesar Smith Dr 1 yd 2/6 d. his wife

Wm Simpson Hart Dr 11 1/2 Sugar 3 1/2  
d. his son

Wm. Taber Dr 2 1/2 yd flane 3/6 8/9  
d. his son Gardner

Wm. Taber Dr 1 bunch Sugar 9



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Jan 2<sup>d</sup> 1801 Dr. 1/2 yds Indian Calico 2/11  
5 yds Green Cloth 8/ 1/2 - d. Himself

" 11<sup>th</sup> Harbors Dr. 3<sup>rd</sup> Coffee 2/ 6/1  
d. Self

16<sup>th</sup> Gilbert Russell Dr. 4 m 6<sup>th</sup>ails  
1 m 10 d<sup>th</sup> for Ship Ribbands  
2 hammers 1/6 & 2 3/4

" Owen Thomas Dr. 1 Gimblet 4 d<sup>th</sup> Self

" Seth Russell & Sons Dr. 5<sup>th</sup> 55 yds Lustring  
8<sup>th</sup> 2.5<sup>th</sup>  
rep<sup>d</sup> paid for 4 yds 1.12<sup>th</sup> " 13<sup>th</sup>

14<sup>th</sup> Tally Littlefield Dr. Calico Coat 10<sup>th</sup>  
6/1 18 yds 4/5

paid 14<sup>th</sup> Barnabas Taber Dr. 3 yds White Lustring 3/4  
1 yds 1/2 Board 4 yds d<sup>th</sup> Lustring 1/2

" Barnabas Taber Dr. 1 m 1/2 yds 1/2 m 1/2 yds  
7 yds 1/2 yds Shift Indian Cotton 1/4 9/11  
d<sup>th</sup> his Ship 19 4

" Reuben Swift Dr. 1/2 m 1/2 yds Cabinet Hinges 6  
1/2 m 1/2 yds d<sup>th</sup> his app<sup>th</sup> 6 d. Self 1 -

" Corn C. Hawland Dr. 1/2 m 20 tails 8/3  
1/4 m 6<sup>th</sup> Brads 2/1 d. Himself

" Hurston Potter Dr. 1/4 yds br<sup>d</sup> Cloth 10/ " 12 6  
2 yds Dr. 10/ 20/ d<sup>th</sup> his Ship 5 0 0

paid 14<sup>th</sup> Gilbert Russell Dr. Gauging head matter 6

" Gavarr Smith Dr. 1 3/8 yds Flan<sup>e</sup> 2/6  
d. Self 3 4 1/2

" Congdon & Cross Dr. 1 hammer 2/3  
1 m 10 d<sup>th</sup> for Hook Ladder

" 14<sup>th</sup> 1/2 m 1/2 yds Calico 9/2  
1 m 1/2 yds 3/9 d<sup>th</sup> his Ship

15<sup>th</sup> 1/2 m 1/2 yds 4 cutsails 12 6  
d. Himself 2/6



Isaiah Sturges Dr. 1 Set beas Stead Sewing, 4 6  
Thread & d. d. his Wife -- d. Ruben Swift

Mrs. Russell Dr. 1 yd br. Cloth 14/100 11 11  
d. his Daughter

John Coggeshall Dr. 1/2 yd flannel 6/100 7 7  
d. his Son

Philip Hatto Dr. 3<sup>rd</sup> Coffee 2/100 6 6  
paid Cash 12/100 d. himself

Ezra Smith Dr. 1/2 yd m. b. Brad 4/100 4 4  
1/2 yd m. b. Sails 4/100 d. his & d. his

Barnes Smith Dr. 3 3/4 yds Calico 2/6 9 4 1/2  
d. his Wife

John Russell Dr. 1 yd 14<sup>th</sup> Jacks 3/4 3 3/4  
d. Jan. & d. d.

James Hatch Dr. 2 yds 11 1/10 d. Himself

Giles Howland Dr. 1/4 yd 14<sup>th</sup> Jacks 3/4 3 3/4  
10. & 6. Sails 4/100 1/4 m. 4 Brad 1/5 d. Himself

Thomas Barrows Dr. 1 rule 1/6 d. Himself

Gilbert Russell Dr. 1/2 yd 14<sup>th</sup> Jacks 3/4 3 3/4  
For Ship Rebecca

Philip Cannon Dr. balance of 10 yds 3/4 3 3/4  
1 Pick twist & d. d. his Son Philip

Charles Church Dr. 1 1/2 yds Calico 3/6 3 3/6  
d. Himself

John G. Helme Dr. 1/2 yd 14<sup>th</sup> Chocolate 1/3 1 3  
d. his Daughter

John Pote Dr. 1 yd 14<sup>th</sup> but 1/10 3 8  
for d. Barrows

John Coggeshall Dr. 1 yd br. Cloth 2/100 1 8 0  
d. his Son Gordon

Parson Potter Dr. 1 yd Compas 9 9



2568 New Bedford South, Month of 1800

Gordon & Gros Dr 1 yd br Cloth 14/1  
at 3 m Drue

Merch D James Dierpe  
Shaving horn & belt for chain 2.

18 Wm Eastons Dr 15 lb Sugar @ 12/1  
3 lb d. @ 1/3 5/10 d. himself

Mr Howland Dr 6 m 1/2 Cut & tails 1/10  
for his House

Gordon & Gros Dr 3 yds bunting @ 10 2/6  
for Hook Lydia

Philip Mashe Dr 1 yd br Cloth 8/1 12  
d. himself

Dan Anthony Dr 1 yd br Cloth 8/1  
9 buttons 6/1 for his Daughter

Gordon & Gros Dr 1 yd br Cloth 2/3  
for Hook Lydia

James Hatch Dr 5 lb Coffee @ 2/12/1  
d. his Daughter

Nathan Howland Dr

3/4 yd Muslin @ 11/1 8/3

3/4 yd d. @ 11/1 5/3 d. himself

Abner Shepherd Dr 1 1/2 Spectacles 3/1  
d. himself

Lucian Casper Dr 1 lb pepper 1/8  
1 lb Silk 4/1 d. himself

Corn. Howland Dr 6 m 1/2 Cut & tails 1/10  
d. himself

Wm Russell Dr 2 lb Glass @ 2/4 4/8  
d. his Son Ebene

Hard Henry Peble Dr 4 yd broad cloth 2/1 9

Wm Hatch Jr & Co Dr 2 m 1/2 Cut & tails 3/8  
for sugar beads







588 v c. in. per cent South, Monthly 20. 500

Madon 1000 1000 1000 1000  
14 to 1000 1000 1000 1000

There are no more of the same kind  
which are the same kind of the same  
the same kind of the same kind of the same  
the same kind of the same kind of the same  
the same kind of the same kind of the same

2 blocks - 60. 120  
Carriage - 100. 3 123

John Smith Dr 5 years 1000 1000 1000 1000  
2 1/4 years 5. 1000 1000 1000 1000  
1000 1000 1000 1000

John Smith Dr 5 years 1000 1000 1000 1000  
2 1/4 years 5. 1000 1000 1000 1000

John Smith Dr 5 years 1000 1000 1000 1000  
2 1/4 years 5. 1000 1000 1000 1000

John Smith Dr 5 years 1000 1000 1000 1000  
2 1/4 years 5. 1000 1000 1000 1000

John Smith Dr 5 years 1000 1000 1000 1000  
2 1/4 years 5. 1000 1000 1000 1000

John Smith Dr 5 years 1000 1000 1000 1000  
2 1/4 years 5. 1000 1000 1000 1000

John Smith Dr 5 years 1000 1000 1000 1000  
2 1/4 years 5. 1000 1000 1000 1000

John Smith Dr 5 years 1000 1000 1000 1000  
2 1/4 years 5. 1000 1000 1000 1000

John Smith Dr 5 years 1000 1000 1000 1000  
2 1/4 years 5. 1000 1000 1000 1000

John Smith Dr 5 years 1000 1000 1000 1000  
2 1/4 years 5. 1000 1000 1000 1000

John Smith Dr 5 years 1000 1000 1000 1000  
2 1/4 years 5. 1000 1000 1000 1000

John Smith Dr 5 years 1000 1000 1000 1000  
2 1/4 years 5. 1000 1000 1000 1000



W. S. Safford sent to Montic 20 1800 25

Joseph Thomas Dr 2 yds br cloth 1 4  
3 1/4 yds Linen 2/8 8/8 3/4 yd a° 2/3 1/8 10 4  
Silk Thread 11° a° self

Jabish Hammond Jr Dr by Mr Martin 2/ 12  
1 1/4 yd br cloth 5/ 10/ 1 dx buttons 1/8 14 8  
2 1/2 yd Duck 2/6 6/3 1 rule 1/6 7 9  
3/4 yd Shalloon 3/ 2/3 1 pocket 1/2 2/3 4 6  
1 3/4 yd blue forrest cloth 8/ 14/ 14  
D. Himself

John Willis Dr 1<sup>st</sup> box tea 3/6  
D. his Daugh. 3 6

Josiah Wood Dr 1 buck brush 5/ -  
D. Himself

John Sherman Dr 2 yds calico 1/10 3 9  
D. self

Joseph Howland Dr Dr Wm Taber  
freight 1/2 whd 1/2 sugar 4 6  
transport 9 whf 9 3 1 - 5 6

David M. Hicks Dr 2 1/4 yd fine cotton 1/10 5 1  
D. self

Genl Howland Dr 5 m 1/2 but tails 1/10 0 2  
D. Dickson for his house

Manasseh Kempton Jr Dr 1/2 m 6 tails 2/ 1  
D. Himself

Zadock Mansfield Dr balance  
rent cloth 6 -

Saml Bonny Dr 3 1/8 yd flax 3/6 10/10 10 10  
D. Himself

Pero Russell Dr 2 1/2 box tea 3/6 7 10  
D. Himself by Direction of Dr. Kicketon

Alerton Delano Dr reading 6 8  
3 1/2 months Rent Shop 6/ 1 1 -

Genl Howland Dr 1/2 m 20 tails 8/3 8 3  
for his house



Dr. R. New Bedford Lenth. Month 22 1800

John Russell Dr. pad Lock 3/1  
and Ribon in 12 10 in a his 10/10

Isaac Huprey Dr 19 of paper a his 1/6

Lindley Riddle Dr. 34 1/2 of cloth 5/1  
9 5/8 of Coat 1/2 in 4/6 11/10 a self 1 4 1/2  
11 10

Dr. R. Russell Dr. To Cash

advanced to F. Brownells to buy fish 3 1/2

Isaac Hicks Dr To Cash

To Allen & Lathard for a draft  
on J. H. which we received this  
day of Mr. Russell for \$159.93

Congdon & Croft Dr. 80 of Duck 2/6 1 1/2  
14 of Paper 1/6 at Bing. Lenth in

Thomas Barrows Dr. 5 1/2 of base 2/8  
a self in

Isaac Wood Dr. 1 of 1/2 of 1/2 of 1/2

John L. Helme Dr. Three of Tape 7 in  
a his daughter

Isaac Huprey Dr. 10 1/4 of powder 4/1  
Lenth in 1/2 of 1/2 of 1/2 of 1/2 3 6  
Ship John Dr. by 1/2 of 1/2 of 1/2 of 1/2

Ezra Thomas Dr 103 Indian at 1/2 1 4

Cash Dr To Ship Rapido on 1/8  
and of 1/2 of 1/2 of 1/2 of 1/2 1/5

Bing. Lenth Dr 1 Lock 1/10 in

Francis later Dr. 1/2 of 1/2 of 1/2 of 1/2



Elihu Smith Dr. buttons 9. d. James Allen Taylor 9

March 22 Dr. To Anna, son of Hampton 60

312 feet merchantable boards 1 blank

15 Deducted

297 --- a

750 feet Clear

38 Deduct

712

John Coffeyshute Dr. 102 buttons 1/6  
This for Josiah

24 Apr West Dr. 5 yds india Cotton 2/10

yd Dr. 2/10 paper 1/6 --- d. Himself

136

Jabesh Hammon Dr. for 2 br. 4/10

3/4 y. Hair 1/8 2/10 Chest Hinges 3/9

2 Chest Locks 3/9 302 Screws 4/10 1/10

1 Knot 2. d. Himself

March 22 Dr. To James Trapp

For 1/2 back 33/

paid James Trapp Dr. 1 bunch Sugar 9 d. 1/10

John Childs Dr. 2 yds. Hair 3/6  
d. his wife

Robert Dr. in Dr. 1/10  
for Ship Rebecca

paid Benjamin Dr. 2 yds 1/10 d. his turneyman

Southward Dr. 1/10 y. Hair 2/8  
Twist 4 d. Himself

Joshua Adams Dr. 1 doz hat Linings 1/5  
d. Himself

March 22 Dr. To Tra Smith  
for 258 feet window frame 13 doll

paid Robert Dr. 1/10 y. Hair 2/8  
for Ship Rebecca







New Bedford Tent & Month 27<sup>th</sup> 1800 503

John Caggs hall Dr. 20<sup>th</sup> base a 2'2

win & blue Duffel - 7<sup>th</sup>

9<sup>th</sup> L<sup>th</sup> returned - 7 3/4 y. - a 15/

14 yd. br. & cloth - 8/

2<sup>nd</sup> 10<sup>th</sup> Hicks Dr. 1 yd. base 2 1/4 thread 8<sup>th</sup> - 3  
D. Himsel

Wm. Bryant Dr. 10 3/4 y. pig

Sam. Bryant Dr. To Tobacco 11<sup>th</sup>

for 10 3/4 y. pig tale - 14<sup>th</sup>

2<sup>nd</sup> 10<sup>th</sup> Russell Dr. 3 1/4 y. Muslin 3/10 - 3  
D. Experience Brownell

Joseph Thomas Dr. 1/4 yd. br. & cloth 12/1 } 3<sup>th</sup>  
ad. Himsel

John Caggs hall Dr. To David Greene  
Discounted his order - 1 9 9

28 John Caggs hall Dr. 12 1/2 y. 3 forest cloth 4/1  
18 knitt thread 2. 3/1 ad. Himsel

1<sup>st</sup> Corn. Howland Dr. 1 1/2 m. 4. Trade ci 3/8  
1/2 m. D. 8/1 4/1 D. for his & Howland

Roger Harkell Dr. 2 3/4 y. coat. 9 15/6  
D. Himsel

William Allen Dr. 12 yd. 20 pairs a 2 1/4  
1/2 m. to Dr. 6/1 D. Himsel

1<sup>st</sup> 10<sup>th</sup> Russell Dr. 5 1/4 y. Muslin a 15/ 9 4 1/2  
D. Himsel

1<sup>st</sup> Dan. Anthony Dr. 3 yd. 15/6 2 6 6

1 1/2 yd. Shalloon 3/14/6 1 1/2 yd. base 2/8 4/1 8 6

1 1/2 yd. twist thread 1/4 10x buttons 10 2 10

2 small d. 1 1/2 ad. Jahann Junes 5



5011 ✓ New Bedford Jan<sup>y</sup> Month 28/1800

✓ Dan<sup>y</sup> Anthony Dr. 13/4 y. br. cloth 8/6 }  
d. App<sup>y</sup> board

✓ Joseph Thomas Dr. 1/3 y. br. cloth 12/1/6 }  
d. Himself

✓ Charles Church Dr. 1/2 br. Sugar 1/6 }  
d. Himself

✓ John Coggeshall Dr. 6/4 y. public 2/12 }  
d. J<sup>n</sup> Cannon's Wife

✓ Joshua Lotter Dr.  
3 7/8 y. br. cloth 10/38/9 } 13/9  
10x buttons 1/6 twist 1/6 cloth 8/ } 2/6  
d. Job Simmons

✓ Ezra Thomas Dr. sundries d. his mother 3/

✓ Cash Dr. To Ship Beauford on Eight<sup>h</sup>  
Rec<sup>d</sup> from W. Howland 1/8 Rec<sup>d</sup> 18203

✓ J<sup>n</sup> Coggeshall Dr. 1/4 y. Coating 6/9/ }  
13 9/4 y. Baire 2/8 d. Himself

✓ 1 y. br. cloth 25/ 2 1/4 y. Dimity 3/10/6 }  
silly Smalls d. his Son J<sup>n</sup>  
2/3 bind 9/ 3/3

✓ Reuben Swift Dr. 4/12 Steins 7/6/2 }  
d. his App<sup>y</sup>

✓ Russell Davis Dr. 1/10 Aug 2/11 d. Himself

✓ 15<sup>y</sup> Ab<sup>m</sup> Russell Dr. 1/4 y. br. cloth 12/18/ } 15<sup>y</sup>  
d. Experience for his Labour

✓ Dan<sup>y</sup> Anthony Dr. 1/4 y. Baire 2/4 }  
d. App<sup>y</sup> board

✓ Quink Henney Dr. 1/2 br. black Knots 1/4 }  
d. his Wife

✓ Ezra Thomas Dr. Theod Labour 4/2/6 }  
d. Himself



New Bedford Eleventh Month 1800 505

Abm. Russell Dr. 2 1/4 yd forest cloth 6/4

200 buttons 8. d. his Wife  
1/2 yd Shalloon 3/1. 9 buttons mould 8.

Dank Anthony Dr. 1 yd forest cloth 8/6. 4 3  
Cannon

J. Caggeshall Dr. 1/2 m 6 tails 4/1  
d. Wm Packman

Francis Allen Dr. 1/2 m Sugar 1/6 d. Self

James Howland Dr. 1 3/4 lb Tobacco 1/6

Allen Shepherd Dr. 1 3/4 yd Shalloon 3/1  
1 yd Linen 2/3, 3/4 in Twine 4

J. Howland 2nd Dr. 1/4 m 6 tails 2/1  
4 lb Ringer 4/1 1/6 sugar 5 for Brig Milton

John Caggeshall Dr. 1 lb Galloon binding 6  
d. his Son

Jahaziel Jenne Dr. 5 m d. Cut tails 2/1 10  
d. Himself

John Eddy Dr. 1 lb Sugar 9 Junerius 4/1  
d. Himself

paid Dr. Fish Dr. 1/2 m 10 tails 3/1 d. Himself

paid Corn. Grinnell Dr. 4 yd forest cloth 6/4  
1/2 yd Coating 6/1 8/3

Thomas Churchell Dr. 2 1/2 yd Calico 2/1 4/1 d. Self

Corn. Howland Dr. 7 m 5 Cut tails 2/1 14  
d. his House

Seth Russell & Sons Dr. 1 m 10 tails 12/1 2  
Hammer 2/8 for Ship Franklin 14 8

John Caggeshall Dr. Junerius d. Tho. Ingraham's  
Laughter for Recreation  
of his Son John 15 7



506 v. New Bedford Nov 3 1800

John Willis Dr. 1/2 yd of cloth 8 1/2  
Twist 4 --- d. himself

Abner Shepherd Dr. 2 ox Indigo 1/4 2/8  
d. himself

Wm. D. Dr. To Dan. & Anthony  
1345 put merchantable  
boards --- \$12 00  
220 d. Clear \$78

Ship Sampson Dr. To Cash  
paid James Howland 2nd  
for Labor --- \$12

Isaac Simon Dr. Dr. a 04  
man for Direction 75

John Coggeshall Dr. 26 Knots  
Thread 2 d. his son  
1 Chest Lock 1/10

Ship Sampson Dr. To Isaac Simon  
for Sawing Wood --- 1 2 6  
plus 2 2/3 1/3 shut sand paper 3  
h. a man for sawing Wood 3/9  
48 136 feet plank \$12 00  
Sawing 3 1/2 yd. 14 in. 1/2 2 are handles 2/1  
h. for 4 yd cords Wood \$4 18 d. 1/2

Seth Russell & Sons Dr. 1/2 yd 2 2/3 tails 1/10  
for Ship Hunter

Ramon Haskett Dr. 1/2 yd 2 2/3 3/9  
d. himself

John Coggeshall Dr. 2 1/2 yd 2 2/3 15 1/2  
d. self

Reuben Swift Dr. 1/2 yd 11 d. his self 1/4



v @ New Bedford Church Month 7<sup>th</sup> 1800

John Coggeshall Dr. 5 p<sup>r</sup> Mitting - 1/6

5 y<sup>r</sup> bures 2/2 10/10 4 02 Sail & d<sup>y</sup> 1/66

4 02 sewing d<sup>y</sup> 2/10 10 d<sup>y</sup> Knives 2/20

10 Knives - 7<sup>th</sup> 5/10 7 y<sup>r</sup> d<sup>y</sup> Hunt 1/4

March <sup>Ox</sup> Dr. To Tobacco 1/1/2  
for 1 Neg<sup>r</sup> Head 90 - - -

St<sup>m</sup> Russell Dr. 15 3/4 to Ship of 1/6 -  
1 file 2/3 d<sup>y</sup> James Durfee

For<sup>m</sup> Howland Dr. 4 y<sup>r</sup> d<sup>y</sup> 6 m<sup>th</sup> 1/2 Cutsails  
14 m<sup>th</sup> Jacks 3/6 10 y<sup>r</sup> for his House 2/6

Henry Tucker Dr. 1 hock 2/3 2 bills lading  
to Rairis 1/6 d<sup>y</sup> for Perry

Jonathan Howland Dr. 3/4 y<sup>r</sup> d<sup>y</sup> 1/6 5 7/12  
3 y<sup>r</sup> at Ribon 1/3 1/5 d<sup>y</sup> himself

Seth Russell Sons Dr. m<sup>th</sup> 1/2 Cutsails 12/1  
for Ship Franklin

March Dr. To St<sup>m</sup> Russell  
for 3 1/2 baggage for Stage 1/1/2 7

John Howland Jr<sup>r</sup> Dr. His price  
from m<sup>th</sup> on Sch Sally N<sup>o</sup> 165. 20  
Oblig - - - 50  
20.50

Wm Rotch Dr. 3/4 y<sup>r</sup> d<sup>y</sup> 2/2  
d<sup>y</sup> his wife

March Dr. To Tobacco 1/1/2  
for 3 m<sup>th</sup> Regis 4.50 13.50

Seth Russell Sons Dr. 163 feet Boards  
1 y<sup>r</sup> 3/4 y<sup>r</sup> for Ship Hunter

March Dr. To d<sup>y</sup> d<sup>y</sup> d<sup>y</sup> d<sup>y</sup>  
for 1 Spar 3/4 y<sup>r</sup> 163 feet Boards 8/12



1000

2 1/2 lbs blue Farnought 4/11 - 8 7 6

7/8.00	forrest cloth 6/9	.....	"	3	11
				2	5

3/4 y. baize	2/4	1/9	thud	8	"	2	5
					"	1	6

In a long cloth w/ buttons &

Branch 4/ in E. Charles Modell

1 box of 50 buttons  
2 1/2 doz of 50 buttons }  
1 doz of 50 buttons } 14 9/10  
1 doz of 50 buttons }  
1 doz of 50 buttons }

Spm Rotch Jr & Co. Dr 2m 1/2 in Brit.ails 3/8  
for Sugar bar "

John Langeskull No 30<sup>th</sup> Tobacco 22<sup>nd</sup> }  
 (100 lbs) per cwt

~~10/5~~ 6/9/4 4 1/2 Volk bind 9/10 1/4

5 on Cleveland Dist. Street 53 at 11

Cash Dr. L. L. Hutterston & Bates  
 1890 in full \$18.96

*For Howland and Co 2 pk Hinges 10/8*

George W. Shipley Esq. 42. 6 Duck 2/6 10/.

John Coggeshall Dr 3y<sup>r</sup> or more 2/6 1/2  
3 Combs 6 1/2 3 palm knots 4  
A. H. S. on p<sup>n</sup>

Since Joseph Greenland, West 11<sup>th</sup> & 12<sup>th</sup> Sts  
d. Knickerbocker

Isiah Cusby Dr. 1 bunch Segars &  
do. 100. up

Extra Thomas Dr 14<sup>th</sup> Red Hood 7 9/16  
1/4 to Aspin 4<sup>th</sup> Ann's Daughter }

zu Seth Rahel 1000 für die bräut Hochs 4/6

162. 1844. 1845. 1846. 1847. 1848. 1849. 1850. 1851. 1852. 1853. 1854. 1855. 1856. 1857. 1858. 1859. 1860. 1861. 1862. 1863. 1864. 1865. 1866. 1867. 1868. 1869. 1870. 1871. 1872. 1873. 1874. 1875. 1876. 1877. 1878. 1879. 1880. 1881. 1882. 1883. 1884. 1885. 1886. 1887. 1888. 1889. 1890. 1891. 1892. 1893. 1894. 1895. 1896. 1897. 1898. 1899. 1900. 1901. 1902. 1903. 1904. 1905. 1906. 1907. 1908. 1909. 1910. 1911. 1912. 1913. 1914. 1915. 1916. 1917. 1918. 1919. 1920. 1921. 1922. 1923. 1924. 1925. 1926. 1927. 1928. 1929. 1930. 1931. 1932. 1933. 1934. 1935. 1936. 1937. 1938. 1939. 1940. 1941. 1942. 1943. 1944. 1945. 1946. 1947. 1948. 1949. 1950. 1951. 1952. 1953. 1954. 1955. 1956. 1957. 1958. 1959. 1960. 1961. 1962. 1963. 1964. 1965. 1966. 1967. 1968. 1969. 1970. 1971. 1972. 1973. 1974. 1975. 1976. 1977. 1978. 1979. 1980. 1981. 1982. 1983. 1984. 1985. 1986. 1987. 1988. 1989. 1990. 1991. 1992. 1993. 1994. 1995. 1996. 1997. 1998. 1999. 2000. 2001. 2002. 2003. 2004. 2005. 2006. 2007. 2008. 2009. 2010. 2011. 2012. 2013. 2014. 2015. 2016. 2017. 2018. 2019. 2020. 2021. 2022. 2023. 2024. 2025. 2026. 2027. 2028. 2029. 2030. 2031. 2032. 2033. 2034. 2035. 2036. 2037. 2038. 2039. 2040. 2041. 2042. 2043. 2044. 2045. 2046. 2047. 2048. 2049. 2050. 2051. 2052. 2053. 2054. 2055. 2056. 2057. 2058. 2059. 2060. 2061. 2062. 2063. 2064. 2065. 2066. 2067. 2068. 2069. 2070. 2071. 2072. 2073. 2074. 2075. 2076. 2077. 2078. 2079. 2080. 2081. 2082. 2083. 2084. 2085. 2086. 2087. 2088. 2089. 2090. 2091. 2092. 2093. 2094. 2095. 2096. 2097. 2098. 2099. 2100. 2101. 2102. 2103. 2104. 2105. 2106. 2107. 2108. 2109. 2110. 2111. 2112. 2113. 2114. 2115. 2116. 2117. 2118. 2119. 2120. 2121. 2122. 2123. 2124. 2125. 2126. 2127. 2128. 2129. 2130. 2131. 2132. 2133. 2134. 2135. 2136. 2137. 2138. 2139. 2140. 2141. 2142. 2143. 2144. 2145. 2146. 2147. 2148. 2149. 2150. 2151. 2152. 2153. 2154. 2155. 2156. 2157. 2158. 2159. 2160. 2161. 2162. 2163. 2164. 2165. 2166. 2167. 2168. 2169. 2170. 2171. 2172. 2173. 2174. 2175. 2176. 2177. 2178. 2179. 2180. 2181. 2182. 2183. 2184. 2185. 2186. 2187. 2188. 2189. 2190. 2191. 2192. 2193. 2194. 2195. 2196. 2197. 2198. 2199. 2200. 2201. 2202. 2203. 2204. 2205. 2206. 2207. 2208. 2209. 2210. 2211. 2212. 2213. 2214. 2215. 2216. 2217. 2218. 2219. 2220. 2221. 2222. 2223. 2224. 2225. 2226. 2227. 2228. 2229. 2230. 2231. 2232. 2233. 2234. 2235. 2236. 2237. 2238. 2239. 2240. 2241. 2242. 2243. 2244. 2245. 2246. 2247. 2248. 2249. 2250. 2251. 2252. 2253. 2254. 2255. 2256. 2257. 2258. 2259. 2260. 2261. 2262. 2263. 2264. 2265. 2266. 2267. 2268. 2269. 2270. 2271. 2272. 2273. 2274. 2275. 2276. 2277. 2278. 2279. 2280. 2281. 2282. 2283. 2284. 2285. 2286. 2287. 2288. 2289. 2290. 2291. 2292. 2293. 2294. 2295. 2296. 2297. 2298. 2299. 2300. 2301. 2302. 2303. 2304. 2305. 2306. 2307. 2308. 2309. 2310. 2311. 2312. 2313. 2314. 2315. 2316. 2317. 2318. 2319. 2320. 2321. 2322. 2323. 2324. 2325. 2326. 2327. 2328. 2329. 2330. 2331. 2332. 2333. 2334. 2335. 2336. 2337. 2338. 2339. 2340. 2341. 2342. 2343. 2344. 2345. 2346. 2347. 2348. 2349. 2350. 2351. 2352. 2353. 2354. 2355. 2356. 2357. 2358. 2359. 2360. 2361. 2362. 2363. 2364. 2365. 2366. 2367. 2368. 2369. 2370. 2371. 2372. 2373. 2374. 2375. 2376. 2377. 2378. 2379. 2380. 2381. 2382. 2383. 2384. 2385. 2386. 2387. 2388. 2389. 2390. 2391. 2392. 2393. 2394. 2395. 2396. 2397. 2398. 2399. 2400. 2401. 2402. 2403. 2404. 2405. 2406. 2407. 2408. 2409. 2410. 2411. 2412. 2413. 2414. 2415. 2416. 2417. 2418. 2419. 2420. 2421. 2422. 2423. 2424. 2425. 2426. 2427. 2428. 2429. 2430. 2431. 2432. 2433. 2434. 2435. 2436. 2437. 2438. 2439. 2440. 2441. 2442. 2443. 2444. 2445. 2446. 2447. 2448. 2449. 2450. 2451. 2452. 2453. 2454. 2455. 2456. 2457. 2458. 2459. 2460. 2461. 2462. 2463. 2464. 2465. 2466. 2467. 2468. 2469. 2470. 2471. 2472. 2473. 2474. 2475. 2476. 2477. 2478. 2479. 2480. 2481. 2482. 2483. 2484. 2485. 2486. 2487. 2488. 2489. 2490. 2491. 2492. 2493. 2494. 2495. 2496. 2497. 2498. 2499. 2500. 2501. 2502. 2503. 2504. 2505. 2506. 2507. 2508. 2509. 2510. 2511. 2512. 2513. 2514. 2515. 2516. 2517. 2518. 2519. 2520. 2521. 2522. 2523. 2524. 252



Joseph Howard Dr 2<sup>nd</sup> d<sup>rs</sup> Screws 4<sup>th</sup> 1<sup>st</sup> 1<sup>st</sup>  
 a his ~~Apprentice~~ } 1<sup>st</sup>

George Whippley Dr 2<sup>nd</sup> y<sup>rs</sup> 4<sup>th</sup> 6<sup>th</sup> cloth 5/2 12 11

three buttons & a Hayhow Tutton 8

1<sup>st</sup> m<sup>th</sup> moth eaten Milling 9  
 a John Pierce } 9

14 y<sup>rs</sup> seamant 24<sup>th</sup> d<sup>rs</sup> Charly Rodette

Seth Russell & Sons Dr 10<sup>th</sup> 10<sup>th</sup> tails 1/6  
 a Charles

George Whippley Dr 3<sup>rd</sup> d<sup>rs</sup> Buck 2/6 7/6  
 Ditt<sup>o</sup> 2<sup>nd</sup> in for Schoon Trunklin

Sam<sup>l</sup> Borden Dr 6<sup>th</sup> 1<sup>st</sup> Kings 10<sup>th</sup> 5.3

11<sup>th</sup> d<sup>rs</sup> Screws 4<sup>th</sup> d<sup>rs</sup> 4.12 9 4<sup>th</sup>

Russell Davis Dr 1<sup>st</sup> Horse ride 6<sup>th</sup>

March 1<sup>st</sup> Dr To Thomas Kempton

for are his Oxen & Boy 52<sup>th</sup>

March 1<sup>st</sup> Dr To Matthew Allen  
 for 15 y<sup>rs</sup> home made cloth a

John Howard Dr 2<sup>nd</sup> 1/4 m 3<sup>rd</sup> tails 6/6 5 7<sup>th</sup>

1/4 m 2<sup>nd</sup> Cloth 1/6 1/6 for Brig Trinton

James Hatch Dr 1<sup>st</sup> Sea 3/6 6<sup>th</sup> Sugar 9 4/6  
 a his Daughter }

Longdon Hecob Dr 5<sup>th</sup> y<sup>rs</sup> Indian Cotton 2/9 18 9  
 a George Hecob's Wife }

Abm Smith Dr 2<sup>nd</sup> y<sup>rs</sup> flannel 3/6 4  
 2 handker 2<sup>nd</sup> 4<sup>th</sup> 1 d<sup>o</sup> 5

3 y<sup>rs</sup> d<sup>rs</sup> Cloth 8<sup>th</sup> 1/6 1 y<sup>rd</sup> d<sup>rs</sup> 5/8 12 8

1 y<sup>rd</sup> d<sup>rs</sup> 5/8 a his Wife 5 5

Quinn Jones Dr 1<sup>st</sup> y<sup>rs</sup> 1/9 3/3 5 3  
 for Tobacco 9 a his Wife }



7.2

2000 Bradford 3000 3000

|                              |                                |      |
|------------------------------|--------------------------------|------|
| Charles Church Dr            |                                | 5.75 |
| Harris Station " "           |                                | 1.   |
| " to Parsonette H. P.        |                                |      |
| Paper board for little A. C. |                                | 9    |
| 3 1/2 " as limits -          | 3 3/4                          | 11.5 |
|                              | <u>Chas. M. C. as per bill</u> |      |

Rich Willis Dr 2<sup>to</sup> Sugar 9<sup>0</sup> 1/6 - -  
d<sup>e</sup> Himsel

Wm J. Wall Dr. 10<sup>00</sup> y<sup>rs</sup> Uni. of Cloth  
S. Kimsey

to Isaac Wood Dr. 1/2 2/3 d. C. Himself

Don. Gouldland 2000 m (200 miles S/B)  
11m 4 boat sails 2/4 for his house }

Paid  
 " Galb Green No. 2 16 20 c Pails 1 10 -  
 " " 10 c Pails - 3/4 of 10 c Pails

My dear Dr. Lind & Co. Cash of

Chazel June 2<sup>nd</sup> 1844

By George Whippy D. 2 1/2 yds & base 2 1/4  
 thread & Buttons 8 d. S. H. Titton

---

1000 Pupell & Lander, 1000 Pupell & Lander, 1000 Pupell & Lander

Isaac Hensley - 100 y<sup>rs</sup> Elastic & readily b - }  
a his wife

Southward Letter Dec 11 4. 6. 1872 with the O/C  
A. Hensell

James, Constantine, & Maria 3p.  
John, Brig. Lucretia

Gilbert Russell Dr for Ship Reuben a  
39 yds twine bunking  $1\frac{1}{2}$   
1 yd cotton 2/.



Two Receipts: Nov 8. 1800

601

Charles Church Dr. 1<sup>st</sup> Feb 3/6 d. Himself 3 6

Merch<sup>t</sup> Dr. To Jonathan Howland  
for 125 ~~Cupb~~ Bours - \$25.

Wm Botch Dr. 26<sup>th</sup> Dec 20<sup>th</sup> e sails  
1 <sup>1</sup>/<sub>2</sub> <sup>1</sup>/<sub>2</sub> d. 1/6 for Sir Hammah & Eliza

Bangdan Herap Dr 1/8 blankets. 1 4  
for Hoop Lyana

Giles Howland Dr. 1/4 m 6<sup>th</sup> e sails - 8/ 2/1  
d. Himself

Extra Smith Dr.

Extra Smith Dr. 10 3/4 to Steel - - - a 1/6  
4<sup>th</sup> cup Tobacco 5 1/8 - - d. Himself

Abm Smith Dr. 8<sup>th</sup> cup Tobacco - 5 3/4  
d. his Brother Extra

Extra Thomas Dr. 2<sup>nd</sup> Sugar 9<sup>th</sup> 1/6 d. his Daughte. 1 6

Philip Mosher Dr. 1/2<sup>nd</sup> powder 2/1  
d. Himself

John Russell Sons Dr. Chisel 16 - - -  
2 d. 1/8 1/10 1/10 1/10 1/10 1/10 1/10 1/10 1/10 1/10  
2 files 1/11 1/11 1/11 1/11 1/11 1/11 1/11 1/11 1/11 1/11  
for Shells & Screws 4 11

Joseph Russell Dr. 1<sup>st</sup> Tea 10/6 pump e sails 1/6  
d. Himself 12

Reuben Swift Dr. 1/4 plain Iron 5/6 d. Himself 5

John Coggeshall Dr. 1/4 as Muslin 2 1/4 16 1/4  
d. Himself

Extra Smith Dr. 2 Cupb. Irons 2/1 d. Himself

Staron Childs Dr. 2 1/4 y. 5<sup>th</sup> br. cloth 9/6 1 42

4 1/2 y. 4<sup>th</sup> forest d. 5 1/2 2 1/3 3 1/4 y. 2<sup>nd</sup> br. cloth 1/6 2 9

25 5 y. 2<sup>nd</sup> baize 2 1/4 3 1/4 y. 2<sup>nd</sup> forest cloth 5/1 11 12

3 1/8 y. 2<sup>nd</sup> Co. k. 1/8 buttons 10/11 Twist 8 3 22

2 1/8 y. 2<sup>nd</sup> Co. k. 1/8 buttons 10/11 Twist 8 3 22

2 1/8 y. 2<sup>nd</sup> Co. k. 1/8 buttons 10/11 Twist 8 3 22



" Simon Hart 2<sup>nd</sup> by as bun 1/8 10/12  
3<sup>rd</sup> Sugar 2/3 d. Himself

Asa Smith 2<sup>nd</sup> Quarter of pig 2/8

John Chase 2<sup>nd</sup> by as cotton 1/12

2<sup>nd</sup> Calico 2/4 1/2 1/2 1/2 1/2 1/2 1/2 1/2  
1<sup>st</sup> Striped 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2

John Howland 2<sup>nd</sup> 2<sup>nd</sup> 2<sup>nd</sup> 2<sup>nd</sup> 2<sup>nd</sup> 2<sup>nd</sup> 2<sup>nd</sup> 2<sup>nd</sup>  
Spinning d. 2/3 for Brig Trison

Wm Harkins Dr To Cash 1/2  
on an 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2

John Hicks 2<sup>nd</sup> 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2

Seth Russell 2<sup>nd</sup> 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2

Thomas Church 2<sup>nd</sup> 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2

John Howland 2<sup>nd</sup> 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2

Wm Harkins Dr 3 1/2 Coffee 2/1 1/2 1/2 1/2 1/2 1/2 1/2 1/2

John Coggeshall 2<sup>nd</sup> 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2

Jonathan Howland 2<sup>nd</sup> 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2

John Howland 2<sup>nd</sup> 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2

John Howland 2<sup>nd</sup> 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2

John Howland 2<sup>nd</sup> 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2



New Bedford Dec 12<sup>th</sup> 1800

603

Ward Pay Will B. Cash to carry to  
David Anthony Providence \$100

Quaker Purse Dr. 2 3/4 y. Green Cloth - 9/6

1. 6. 5/4

2 1/2 y. Dr. baize 2 1/4 y. Dr. with 11  
Lep. Dr. by his Wife 12 " 14 5/4

Thomas Greene Dr. 2 Saws 11/3 8/9 1 1 -  
ad. 11/3

Calab Greene Dr. 2 1/2 y. Dr. Velvet 8/1  
102 buttons Dr. - D. Himself } 1 0 6

John Sharrman Jr Dr. Large Latch 1/4  
2 1/2 Hinges a 1/2 2/2 D. Southward Peller } 10 -  
Saws 10

Seth Russell & Sons Dr. 1 large file 2/3 - 3  
for Ship Franklin } 2 3

Dan. Bennett Dr. Fish Hook 5" Dr. for 1/2 5/12 1 3

Joseph Rickison Dr. 1/2 Dr. for 1/2 5/12 1 3  
Dr. 10 1/2 Silk 1/2 - - - - - 7 6

Thomas Hammond Esq. Dr. 1/2 y. Dr. 1/4  
twist & Silk 1/2 2/3 Dr. buttons 1/2 8  
1 1/2 Dr. d. 1/2 1/2 Dr. Cannon

Joshua Barker Dr. 1 rule 1/6 D. Himself 1 6

Corn. Howland Dr. 1/4 m. 6" Brads - 8/1  
4 m 4" Dr. 5/8 1/5 Dr. for his House } 3 5

Jonah Wood Dr. 1 file 1/6 D. Himself 1 6

Ship Sampson Dr. 1 m 4 m 10 c. Nails - 5/6 + m. Ditto 11/1

Coffin 2 1/2 12 1/2 2 1/2 4 1/2 2 1/2 5/1  
1 1/2 m. Marking Pins 1/6 3 Lamp 7/6  
1 m 1/2 Dr. tacks 3/6 1 m 2 nails 4/6 1 m 20 d. d.  
1 m 6 c. Nails 8/1 1 m 3 c. Dr. 3/3 1 m 4 c. 2/6  
1 m 1/2 Dr. 3/4 1 m 1/2 Dr. 1/6  
3 c. 1/2 Dr. 1/6 1/2 m 6 pine nails 4/6  
1 c. 1/2 Dr. 1/6 1/2 m 6 pine nails 4/6  
1 c. 1/2 Dr. 1/6 1/2 m 6 pine nails 4/6



104 ne

John Ritchie D<sup>r</sup> To Cash To  
Wm. C. C. for a draft on P. S.  
John Dear enclosed in a letter this  
day to Wm. S. Wall. - \$300

*Phil Chase D<sup>r</sup>. Seine 2/3  
ny.<sup>d</sup> India Cotton 2/4 3y. as Supl d. 26/7.  
1 1/2 y<sup>d</sup> pl. 3/4 10/11 d. his 1/2 yd Sirin  
8 1/2 y<sup>d</sup> 1/2 yd 1/2 yd 1/2 yd*

Seth Russell & Sons Dr. for 1000 Tacks 1/3  
for Ship Bunker 1/3

1/2 Simpson Part 2<sup>d</sup> July 13. Brad &  
at Wm Hall

44 Russell Lewis L<sup>n</sup> Dr as must be on 2/10/2  
to his book

Ship Rebecca L. 3 1/4 y as Bund. Jan 18  
at Gilbert Russell

Sally Brighton Black woman 9<sup>to</sup>  
600 1803 1/2 Stone Cloth & bind 3 3/4

Corn. Grinnell D. R. Howard & Son in 58  
\$100,000, to June 28 for Ship Insurance

Mr West Dr 1 1/2 yd Muslin 4/1  
Shred 2 1/2 yd bare 2/12 Ad Dressing

paid Ben. Howland Dr. 1/2 to nurse Ten 53  
Do. Himself

Joseph Chase Dr. Stamp 4<sup>th</sup> a. himself

15 Phil Chase Dr. 1/4 & 1/2 of Cotton 2 1/2  
Specimen Ring 1837 Dr. his High's Ship }  
Spoken at 6th 21

John Shurman Jr. Dr. 2<sup>nd</sup> Kings Co.  
Permy of A. Southward Potter - }

✓ Coine Grinnell Dr. 1000 12/1 - - - }  
W. H. Hines

Extra Smiths Dr. 8 rose Handles - 9' 0.  
a. N Smith.



n. L. New Bedford Mass 15<sup>th</sup> 1800 005

Dan. Anthony Dr. 10 his Sub<sup>n</sup>  
for Market 3/

Wm. Perkins Dr. Sund to his Father 6 10

James Howland Dr. 10<sup>th</sup> June 2/8 } " 2 8  
1800  
June 26, for Ship Induster

Abm. Russell Dr. 1 1/2 y<sup>d</sup> bairse 2/ 3/ } " 8 8  
4 y<sup>d</sup> binding 8. 1/2 Lamps 5/ d. his Wife

John Thomas Dr. 10<sup>th</sup> June 2/8 } " 5  
for his acc. d. himself

Sam. C. Rodman Dr. 10<sup>th</sup> June 2/8 } " 2 3  
for Ship & Maria

Isaac Smith Dr. 2m 10 cails 12/ } " 1 4  
Gimblet 4 d. himself

Joseph Thomas Dr. 10<sup>th</sup> June 2/8 } " 1 5  
on his acc. & by his direction

Corn. Howland Dr. 1/4 m 4 Brads 5/8 } " 1 5  
d. Sam. Rodman

Sam. C. Rodman Dr. 10<sup>th</sup> June 2/8 } " 2 3  
for Ship & Maria

Isa. Smith Dr. 2m 10 cails 12/ } " 1 4  
Gimblet 4 d. himself

Thomas Barrows Dr. 10<sup>th</sup> June 2/8 } " 1 5  
d. his Daughter

John Howland 2<sup>nd</sup> Dr. 1/4 m 4 Brads 5/8 } " 1 5  
1/4 m 4 Brads 5/8 for Brig. Induster

Experience Brownell Dr  
1 dr buttons 1/ 1 yd cotton 2/ d. self 3 -



Feb. 10 New Bedford Mass. 18 1800

Mr. Howard & Dr. H. to Dr. H. for his House

Manassah Kempton Jr. D.

2<sup>1</sup>/<sub>2</sub> rising butty in 2<sup>1</sup>/<sub>6</sub> 5<sup>1</sup>/<sub>4</sub>

Charles Church Dr. 1600. 25 ars 4/2

John Loggishall Dr 1<sup>st</sup> Stockings

Russell Hays 57

1000 1/2 at his son's disposal

Wm. Haskins Dr.  $5\frac{1}{4}$  to Sugar 9  $\frac{1}{2}$

Edw. S. Hampton

Joshua Crocker Dr. 100.00 Coating 4/6 6/6

(d. Pinsel)

Barnabai, Napoli 29. 2<sup>te</sup> y. 991 an. 8 3/4

(a. H. H. H.)

James Hatch Dr. 3.00 for 3.00 cloth 8/4

34<sup>th</sup> Surge 378 1/2 " " " " 3 1/4 16.8

at 11.45

Massena Road 2<sup>nd</sup> 1/2 m. N. of Calico 4/6

100

Madon Potter Esq 1206 1/2 Monmouth St. N.Y.C.

March 10<sup>th</sup> 1872

on 14 Little 82

*[Faint handwritten notes at the bottom of the page]*

Don't know how to do it.

Cinnamon Stick 1 lb  
of 2 Spoons 7/8

Paul Anthony Dr 1<sup>st</sup> & 2<sup>nd</sup> Silk ny<sup>d</sup>

400 as 10th March 2/8 19.4

260 A Dexter - -

Am. Government & the British Empire in South America

*all names till per Briz Kition*



✓ New B. 4000 - 1000 1000 1000

1 Gilbert Roberts Dr 43/4 9 Grise 18/

Asa Swift Dr 23<sup>3</sup>/<sub>8</sub> as banking 1/8 1 19 -  
1<sup>st</sup> Cotton 2<sup>1</sup>/<sub>2</sub> 3<sup>rd</sup> tow cloth 9 2 9  
(w<sup>th</sup> 2<sup>1</sup>/<sub>2</sub> L 2 1 9

*Don't take Littlechild Dr. Soap & d. herself*

|   |  |   |    |     |
|---|--|---|----|-----|
| 1 | 1/2 yd. Haskins Lc. 3 1/2 yd. Muslin 2/4 | 1 | 8  | 2   |
| 1 | 1/2 yd. Pins 1/3 yd. 1/2 yd. Tape 9      | 1 | 10 | 1/2 |
| 1 | 1/2 yd. Calico 3/4 28/10                 | 1 | 8  | 10  |

Sam'l. Borden Dr. Sp. Indian Mission — } 116  
A. J. Smith Dr.

*part* *Lahuzel Junno Dr.*  $\frac{1}{2}$  *Cw.* *to tails*  $\frac{10}{2} \frac{2}{3}$   
*d. Carpenter*

Th. Leland Fairbanks 1000 as Baize 2/8 1 0 8  
1000 as Br. cloth 8/6 85% d. Himsley 4 5 "

Ward <sup>James</sup> ~~James~~ Heath Dr

Thomas Barron Dr 1 Shawl 4/ }  
 1 ditto 2/3 2 yds Lace 1/2. & his wife } 83  
 1/4 D. Gingen 4/2

Errol Thomas Dr W Blank - 1 10 -  
at NY

James & Son. Albany 2<sup>th</sup> Sugar 2<sup>1</sup>/<sub>4</sub> }  
1/4<sup>th</sup> Tea 2<sup>1</sup>/<sub>4</sub> } For James separate use

to Russell Davis Jr, Lamp 3/4, & Himself

John G. Goodman Dr. 100<sup>00</sup> 20<sup>00</sup> 2/10 } 26  
for ship Mary



005, Bedford Nov. 20 1800

Pauling  
Gorn. & Greenland 3<sup>d</sup> in 6 Brads 3/2  
for his House

Isaac Humphrey Dr 1 yd bairn 2/8  
3/4 yd flannel 3/ bringing 9<sup>d</sup>  
Mead 2 (his wife

Isa. Smith Dr 1/2 bottom & up 3/6 1 1/6

John Howland Dr 2<sup>d</sup> & 3<sup>d</sup> Lin  
pumps & sails 11 for Hoops Franklin

Merch Dr To Abner Shubert  
1<sup>st</sup> shoes for Isaac 9/6

Ship Samson Dr 2 dy sail & ready 3/6  
2 line Glippers 9/ 2 d<sup>o</sup> 10/6 1 Shovel 2/0  
1/2 bellows 4/6 2 lintumblers 1/6 1 clamp 1/8  
1 file 11<sup>d</sup> 1 broom 1/2 4 chains & Ganges 3/6  
1/2 compasses 9<sup>d</sup> 4 gimblets 2/6

Charles Church Dr in dr needles - 1 1/2

Wm Corvill Dr 1/2 d<sup>o</sup> Mashing 1/2  
(a. his Daughter

Thos Coggeshall Dr 1 wife 2/3  
(a. himself

Saml Bonney Dr 1 Chisel 2/ d<sup>o</sup> himself

Russell Davis Dr To Ship Ocean  
for 100 lb Hide 3 25/

Ship Ocean Dr 1 barrel 3/ 1 d<sup>o</sup> 4/6 9 6  
2 q<sup>t</sup> Logpaper 4/

Isa Smith Dr 1/2 d<sup>o</sup> Linen 3/ d<sup>o</sup> Self 5

Extra Thomas Dr 1/2 d<sup>o</sup> Linen 1 1/2 d<sup>o</sup> Linen 1 1/2  
1 d<sup>o</sup> 2 bellows 1/1

Charles Church Dr 6 yds & 1/2 d<sup>o</sup> 2 14  
(a. self



604

Erick Miller Esq 2<sup>nd</sup> Ranking of 1864



6:00 New Bedford Jan 22, 1800.

to Mr. Russell Dr. To Cash

for his account \$100 30

Wm. Haskins Dr. balance of Tobacco Box  
D. Himself

Wm. Haskins Dr. 1/2 Iron 1/2 D. Himself

John Shepherd Dr. 1/2 m. S. Brad 4/1  
D. Himself

Joseph Russell Dr. 1/8 yd coating 11/3  
D. his wife

Obad. Hampton Dr. 5 yd for 1/2 cloth 5/2  
D. Himself

Ship Ocean Dr.

135 yds bunting 9/2 5.6.11

2 yds cotton 4/8 1/2 yd tow cloth 5.8

Thread 8 making 18/ 18.8

for Ensign 6 11 3

40 yds bunting 9/2 1.11.8

1/2 yd cotton 1/2 Thread 18/ 1.20

making 9/ 2 2 6

6 yds cotton 2/4 1/4 Thread 14/ 14.6

making 2. 16 6

1 1/2 yd tow cloth for bag 2/ 3/ 9 10 3

John Howard 2nd Dr.

36 yds bunting 9/2 1.8.6

1 yd cotton 2/4 tow cloth 3.0

making 4.6 1 19

for permission

30 yds bunting 9/2 1.3.9

tow cloth & Thread 1. -

making 6. - 1 10 9

for Jack



611

Charles Church in 3 3/4 y. & mode 3/4  
and Lock 1/9 at " Himself

Asa Smith Dr. 1/2<sup>th</sup> Hinges & Screws  
Humb Latch & d. Hinges

1. Trial Chase Dr. 4 rods mode  $3/12$   
 2. " " Baize  $2/2$   $3/3$  d. his wife } " 153

John Willis D. H. & Susan G. Duff 3 -

Y<sup>rs</sup> H<sup>ble</sup> B<sup>ty</sup> 3<sup>rd</sup> Coffee 2<sup>d</sup> 6/ d<sup>th</sup> Son " 6 4

Longdon Shop Dr 140 to Cloth  
@ Geo Hink 16/6 18 6

|                      |                     |        |
|----------------------|---------------------|--------|
| Ship Rebecca Dr      | 3 gas baire 2/3     | 6 9    |
| 1/2 lb pepper 1/8    | 1 lb Ginger 1/6     | 3 2    |
| 6 tin plates 1/4     | 2 tin tumblers 1/6  | 2 10   |
| 2 tins of lard 4/6   | 5/3 2 armchairs 3/8 | 13 5   |
| 3 chairs 4/6         | 2 bag lines 4/6     | 9/ -   |
| 1/2 lb Pepper nails  | 3/4                 | 3 9    |
| 1 can knives & forks | 5/6                 | 2 2 11 |

Wark<sup>d</sup> Dr To Ship Fox  
for 62 b Copper @ 20¢

Ship Ocean Dr To Cash p<sup>d</sup>  
Geo Bradley's bill. - \$43.70

Setts Russia & Louis Dr  
1/2 to 10 nails b. 2/10 hinges 1/2.  
2 dr screws 5 10 for S.R.P.

John Russell & Sons L<sup>rs</sup> 1 Chamber 2/8 - - - } 28  
for Shop Franklin

246 m Smith L. Shaul. 6/6 at his wife. " 66

|  |     |      |
|--|-----|------|
| Baron Childs D 1 Stamp                   | 1/9 | 1 9  |
| 4 1/2 yrs Wildbore 2/4 10/6 14d Coatings | 5/  | 15 6 |
| contd                                    |     |      |



June Bed-cke 11m 24 1500

Supra 654 John Bowlake 2<sup>nd</sup> 9<sup>th</sup> for 4 tails 1/3  
for 3 tails 1/3

John Bowlake 2<sup>nd</sup> 11<sup>th</sup> for 4 tails 1/3  
for 3 tails 1/3

John Bowlake 2<sup>nd</sup> 11<sup>th</sup> for 4 tails 1/3  
for 3 tails 1/3

John Bowlake 2<sup>nd</sup> 11<sup>th</sup> for 4 tails 1/3  
for 3 tails 1/3

John Bowlake 2<sup>nd</sup> 11<sup>th</sup> for 4 tails 1/3  
for 3 tails 1/3

John Bowlake 2<sup>nd</sup> 11<sup>th</sup> for 4 tails 1/3  
for 3 tails 1/3

John Bowlake 2<sup>nd</sup> 11<sup>th</sup> for 4 tails 1/3  
for 3 tails 1/3

John Bowlake 2<sup>nd</sup> 11<sup>th</sup> for 4 tails 1/3  
for 3 tails 1/3

John Bowlake 2<sup>nd</sup> 11<sup>th</sup> for 4 tails 1/3  
for 3 tails 1/3

John Bowlake 2<sup>nd</sup> 11<sup>th</sup> for 4 tails 1/3  
for 3 tails 1/3

John Bowlake 2<sup>nd</sup> 11<sup>th</sup> for 4 tails 1/3  
for 3 tails 1/3

John Bowlake 2<sup>nd</sup> 11<sup>th</sup> for 4 tails 1/3  
for 3 tails 1/3

John Bowlake 2<sup>nd</sup> 11<sup>th</sup> for 4 tails 1/3  
for 3 tails 1/3

John Bowlake 2<sup>nd</sup> 11<sup>th</sup> for 4 tails 1/3  
for 3 tails 1/3

John Bowlake 2<sup>nd</sup> 11<sup>th</sup> for 4 tails 1/3  
for 3 tails 1/3

John Bowlake 2<sup>nd</sup> 11<sup>th</sup> for 4 tails 1/3  
for 3 tails 1/3



New Bedford 11 month 25. 1800 413

Bernell Wilkey Dr. Mrs. hat  
Duff Hinnings } 2 4 5

James Howland Dr 1/2 At 4 nails 3/4 3 9  
1 1/2 hinges 1/4 screws 6 100 - 20 nails 1/4

John Howland Dr. 2 for Steep Franklin  
2000 Sail Millers 11 1/2 at bottle

Mr. Harkins Dr. 2 Gideon Delano 15 "

Sam Borden Dr. 2 Raising a. 16 at himself

Ship Hampton Ocean Dr.  
a black <sup>smith</sup> for bayling pots 1/9 --- " 1 9  
110 feet boards up 1/4 - 9/3

Joseph Chase Dr. 4 Raising 1/4 4 " 4 "  
4 nutmegs a 9 3/4 2 m lath Stairs 2/4 7 "  
H. Himself

John Russell & Sons Dr. 3 Combats 1/5 } 5 "  
for Ship Franklin

Ship Russell & Sons Dr. for  
Ship Franklin Dr. to 1/4 At 20 nails 4/6  
~~half the Dr~~ 1/2 At 10 ditto 6/

26 Hays Dr. 100 to At  
Ship Ocean Dr. To At Mr. Russell  
for Carting Boards & Iron --- 2 "  
12 Tons Ballast --- 3/ 6 "  
D.W.S "

James Howland Dr. 1/4 m 1/4 Tacks 3/6 " 10 "  
1/4 m 2 1/2 Clout a 4/6 1/8 for Brig. Larcher 1 5 "  
Hinge 6 1/2 Hinges & screws " 1 8  
Bernabas Taber Dr. 1/2 m 10 nails 6/ --- } 6 "  
P. H. H. H.

John Coggeshall Dr. 2 Enoch Candall 12

Aaron Childs Dr. 2 P. J. Hazard 2 "

Mr. Smith Dr. 1/2 from P. Ledger 95  
1 1/2 1/2 1/2 Calico 1/8 1/4 1/2 himself 4 "



1111<sup>n</sup> New Bedford Nov 29<sup>th</sup> 1800

Wm Rotch Dr 10<sup>00</sup> for 1<sup>st</sup> m<sup>o</sup> of 1800  
for Ship Lumber

John Smith Dr 3<sup>m</sup> 4<sup>00</sup> for 1<sup>st</sup> m<sup>o</sup> of 1800  
(a. Self)

Ship Ocean Dr To James Durfee  
for 1<sup>st</sup> m<sup>o</sup> of 1800 16/6

Ship Ocean Dr To 1<sup>st</sup> m<sup>o</sup> of 1800  
for 1<sup>st</sup> m<sup>o</sup> of 1800 16/6

Merch<sup>dr</sup> Dr To 1<sup>st</sup> m<sup>o</sup> of 1800  
for 1<sup>st</sup> m<sup>o</sup> of 1800 1/2

Sam Bonney Dr 8<sup>00</sup> Sugar 9<sup>00</sup>  
for 1<sup>st</sup> m<sup>o</sup> of 1800 16/6

John Wood Dr 2<sup>m</sup> 4<sup>00</sup> for 1<sup>st</sup> m<sup>o</sup> of 1800  
for 1<sup>st</sup> m<sup>o</sup> of 1800

Extra Thomas Dr 1<sup>st</sup> m<sup>o</sup> of 1800  
for 1<sup>st</sup> m<sup>o</sup> of 1800

Merch<sup>dr</sup> Dr To 1<sup>st</sup> m<sup>o</sup> of 1800  
for 1<sup>st</sup> m<sup>o</sup> of 1800 2/6

Sam<sup>l</sup> Johnston Dr 3<sup>m</sup> 4<sup>00</sup> for 1<sup>st</sup> m<sup>o</sup> of 1800  
for 1<sup>st</sup> m<sup>o</sup> of 1800 1.40

Sett Russell & Sons Dr 3<sup>m</sup> 4<sup>00</sup> for 1<sup>st</sup> m<sup>o</sup> of 1800  
for 1<sup>st</sup> m<sup>o</sup> of 1800 3.10

San<sup>l</sup> Anthony Dr 1<sup>st</sup> m<sup>o</sup> of 1800  
for 1<sup>st</sup> m<sup>o</sup> of 1800 3.2

Jonah Wood Dr 1<sup>st</sup> m<sup>o</sup> of 1800  
for 1<sup>st</sup> m<sup>o</sup> of 1800

Sett Russell & Sons Dr 2<sup>m</sup> 4<sup>00</sup> for 1<sup>st</sup> m<sup>o</sup> of 1800  
for 1<sup>st</sup> m<sup>o</sup> of 1800

John Smith Dr 1<sup>st</sup> m<sup>o</sup> of 1800  
for 1<sup>st</sup> m<sup>o</sup> of 1800 2.8

Sett Russell & Sons Dr 1<sup>st</sup> m<sup>o</sup> of 1800  
for 1<sup>st</sup> m<sup>o</sup> of 1800 5.4



New Bedford Nov<sup>r</sup> 28 1800

615

John Coggeshall Dr. P<sup>o</sup> baty Dyr. } 1 11 6  
P<sup>o</sup> Direction

Ezra Thomas Dr. Sugar 1/6 - - - } 8 6  
Schuch 7/ - - - - - d. Himself

John Coggeshall Dr. Indian Cotton 2/ - - - } 2  
1/2 y<sup>e</sup> bawee 2/8 4/ 2<sup>nd</sup> y<sup>e</sup> bawee 3/6 5/9 " 12 9  
d. Himself

James Howland Dr. 10 - - - - } " 10  
for Brig Lucretia -

Wm Haskins Dr. 8<sup>th</sup> sugar a 9 6/ - - - } " 9  
3<sup>rd</sup> d<sup>o</sup> 1/ 3/ d. Norton Winslow

Geo Howland Dr. 1/10 100 tails 3/ - - - }  
d. his Brother probk

John Coggeshall Dr. 1/10 powder 2/ - - - } 2  
d. his son E. Coggeshall

Wm Russell & Sons Dr. 10 Hinges 10 - - - }  
for Ship Franklin

John Wood Dr. 2 m 10 tails 11/6 23/ - - - } 3  
for Schooner Neptune

Ezra Smith Dr. 1/10 100 tails 2/6 d. Himself 2 6  
2/6

Carth Dr to Cornelius Howland  
in P<sup>o</sup> of 8 11 - - - 3 6 -

Corn. Howland Dr. 1/10 100 tails 2/6 d. d. Saml. Bond

Ship Ocean Dr. 1/10 100 tails 5/3  
1/10 2<sup>nd</sup> loaf Sugar 1/10

Abner Shepherd Dr. 1/10 100 tails 1/ - - - } 1  
d. Himself



New Bedford Nov. 29 1830

Wm Russell Dr. 2 1/4 Glue 2 1/4 d. this Son  
John

Wm. Welch Dr. 2 1/2 in 2. Glue 2 1/3  
Hunt. 3. - for Ship Lydia  
~~Wm. Welch Dr. 2 1/2 in 2. Glue 2 1/3~~

Settled Timison Hart Dr. broom 1 6 d. 2. Settle

Card Dr. To Joseph Thomas  
rec'd from him on acc. \$ 30

Ship Franklin Dr. Russell & Sons  
Locke 1/2 for Ship Franklin

paid Joseph Howland Dr. 2. d. 1. p. 1/2 on 5/12  
d. himself

Joseph Russell Dr. 4. Raisins 4 3/4

Wm. Welch Dr. 1/2 in 1. d. 1/2 on 12/1  
for Ship Lydia

Thomas Hammond Esq. Dr.  
3 1/2 y. Coating at 19/6. 3 8 3  
d. himself

Wm. Smith Dr. 1/2 in 1. d. 1/2 on 12/1  
d. himself

Wm. Shepherd Dr. 3/4 in 1. d. 1/2 on 12/1  
d. himself

Wm. Smith Dr. 1/2 in 1. d. 1/2 on 12/1  
d. himself

Wm. Smith Dr. 1/2 in 1. d. 1/2 on 12/1  
d. himself

Wm. Smith Dr. 1/2 in 1. d. 1/2 on 12/1  
d. himself

Wm. Smith Dr. 1/2 in 1. d. 1/2 on 12/1  
d. himself



31

3-

25

7

16 June

28

30

210.

at 6/.

26

f 4

83

5

12 4

10



John Wood Dr 2 m 10 tails a 1/6 1 3  
 2 gimlets 8. for Thomas & Thomas 8

Exr Thomas Dr one pair of Compass 1/2 }  
 Dr himself } 1 8

Charles Church Dr 5 1/4 y. shu muslin 2/3  
 Dr himself } 1 10

John Hancock Dr 2 m 10 tails a 1/6  
 for 1 Saw 1/2 of for 1/2 of for 1/2 of

John Hancock Dr 2 m 10 tails a 1/6  
 for 100 tails of in m Supper d. 3/6

in the pump & tails 2/3 1 Calking Iron 2/8  
 2 Chisel 2/6 5 Gimlets 3/4  
 2 pair Locks 12 4 1/8 1 Hammer 2/6

Abner Shepherd Dr to one Thousand board nails  
 12

Ship Ocean Dr Joshua Crocker  
 Dr Boasting the Crew 16 7/8 4 76 5  
 Dr Paper 5.95 22.2

for 100 tails a 1/6 3 to Raisins a 10 2/6  
 2 to pepper 1/8 Dr himself  
 1 Almanack 1/2

for 100 tails a 1/6 3 to Raisins a 10 2/6  
 Dr himself } 1 7 1/2

for 100 tails a 1/6 3 to Raisins a 10 2/6  
 Dr himself } 1 7 1/2

Jonathan Parker Dr 2 3/4 y. shu muslin 2/3  
 for 100 tails a 1/6 3 to Raisins a 10 2/6  
 Dr himself } 1 7 1/2

Jonathan Parker Dr 2 3/4 y. shu muslin 2/3  
 for 100 tails a 1/6 3 to Raisins a 10 2/6  
 Dr himself } 1 7 1/2







62011 New Bedford Dec 2. 1800

Charles Church Dr 140 Mocha & sugar 3

12, 20 Sticks 3/4 - at his brother Joseph

Silas Thompson Dr 10 1/2 Lard 2/4 2 3/4  
at his shop

Mr. R. L. Dr 46 1/2 Lard 2/4 2 3/4  
for his shop

William West Dr 1/2 Lard of paper 1/6

Sup Ocean Dr To Russell Davis  
20 1/4 Leather - - - 20 1/4

John Caggs Dr 20 Russell Davis  
Discounted Dr. Docketman - - 139

Russell Davis Dr 23 1/4 Lard 1/4 13 1/2  
at his shop

Isaac Hays Dr 3 1/2 Lard 2/3  
Lard 1/4 1/2 at his shop

Joseph Russell Dr 20 Indigo 1/4 2/5  
Lard 3/4 at his shop

Thomas Deane Dr (Fairbank)  
3 yds peanwought 12/ 36  
3 yds D.M. 11/ 33  
10 yds Lard 2/ 20 49  
at his shop

John Russell Dr 1/2 Lard 2/4 at his shop  
Lard - - -

James Hatch Dr 8 1/2 Lard 3/ 24/ 1 4 1/2  
3 1/2 Lard 2/4 8 1/2 2 1/2 Lard 4/4 126  
Lard 9 at his shop



New Bedford 12m. 2<sup>nd</sup> 1800

225

Abm. Russell Dr. 1<sup>st</sup> 1/2 trousers 12/3 " 12 "  
1/2 Tobacco & d. Thos Brownell " " 9

Sam. Borden Dr. 3/4 the 16 c. tails 12/3 " 9 "  
5m 4. C. & tails 2/6 12/6 d. his Brother " 12 6

Extra Thomas Dr. 6 Hamper paper 9/6  
d. Himself

Seth Russell & sons Dr. 3 brushes 4/10 " 4 10  
1/2 m. 2. Cloths 2/3 For Ship Franklin

Bing. Lincoln Dr. 1/2 m. 10 c. tails 6/1  
d. Alexander Hunter

Return Sam. Borden Dr. 1<sup>st</sup> 1/2 Spectacles 3/1 d. Himself

Sam. P. L. Simon Dr. 1 1/4 v. 6. cloth 10/3 1/2 " 10 3 1/2  
3/8 y. 1/2 m. Cloth 2/1 d. Himself " " 9

Ben. L. Simon Dr. 1/2 m. Starch 2/1 " " 2/1  
2 yds. Starch 3/6 1/2 1/2 m. tape & d. his Daughter " 7 9

David Chase Dr. 3 yds. 1/2 cloth 8/1 1 4 1/2  
1 yd (damaged) backing 3/6 with 3 10  
d. self 1 7 10

Reuben Swift Dr. 1/2 m. Stockings 10/6 1/2 m. Ties " 12 1  
5m 10 } d. J. Gibbs

Extra Smith Dr. 1/2 m. 1/2 buttons 1/6 2/3 " 2 3  
d. his 1/2 m. 1/2 buttons

Joseph Russell Dr. 1 large Blanket 18/1 " 18 1  
d. his 1/2 m. 1/2

Sam. Borden Dr. 1/2 m. 1/2 Ties " 10 1  
d. his 1/2 m. 1/2

Thos. Barrons Dr. 4 yds. 1/2 2/3 9/1 }  
buttons 1/1 d. Himself



Jesse Bedford 12<sup>th</sup> 5 1800

ice per 655  
 As 4<sup>th</sup> Bluff Gr. 14<sup>th</sup> Linen 2/3 d. Chilson

David Fern. Dr. 10000 of 10000  
 as 4<sup>th</sup> etc. 10000 2 8

Jam<sup>rs</sup> Lowland Dr. 4<sup>th</sup> year 10000 10 6

See back  
 waiter  
 10000 Dr. to tobacco 10000  
 10000 Dr. to paper 10000

10000 Dr. to 10000  
 10000 Dr. to 10000  
 10000 Dr. to 10000  
 10000 Dr. to 10000 4 13 7

Thomas Delano (Fairhaven) Dr  
 4 3/4 year 10000 3/6 d. m.

5. John Shepherd Dr. 1/4 m 6. 10000 2/3  
 d. Himself

Joseph Chase Dr. 1 large 10000 7/6  
 d. 10000

Extra Smith Dr. 3<sup>rd</sup> 10000 10000  
 d. 10000

10000 Smith Dr. 2<sup>nd</sup> 10000 10000 3 6 1/2  
 8<sup>th</sup> Sugar 9<sup>th</sup> 10000 d. Chilson ab.

10000 Delano Dr. 5<sup>th</sup> 10000 10000 2 2 6

14<sup>th</sup> d. Baire 2/3 25<sup>th</sup> 44<sup>th</sup> 10000 1 17 6

10000 d. Baire 2/3 25<sup>th</sup> 44<sup>th</sup> 10000 d. Himself 1 7 6

10000 Smith Dr. 2<sup>nd</sup> 10000 10000 3  
 d. Delano

John Shepherd Dr. 4 Latches 2/9 15<sup>th</sup> 11

10000 10000 10000 3 2 1/2

10000 10000 10000 7 6

10000 10000 10000 2 1/2

10000 10000 10000 4 1/2



in Bedford 12m. 5 1800

023

Matthew Howland Dr 2 1/2 yds Coating 12/1 11  
Delivered himself

Mr. Huskins Dr 1 lb. broken Tea 3/1  
in 1/2 Cinnamon 1/4 lb. d. Himself } 3 15 1/2

John Coggeshall Dr 4 1/2 Sugar Coffee 2/1 8  
Delivered himself

Mrs. Kempton Junr Dr 4 1/2 butts 10 7 1/2  
Delivered herself

Matthew Howland Dr 1 1/2 yds Coating 13/1 6 10  
Delivered himself

Timothy Ingraham Dr 1 1/2 yds Coating 13/1  
1/4 yds Cloth 5/1 1/2 Coffee 2/1  
1/4 Tobacco Tea 9/1 d. Himself } 1 1/2 9

Ship Franklin Dr 1 Must lock 1/2 2 10  
1/2 Sugar 1/8 d. the Capt

Sam. Bonner Dr 1 Must paper 1/2 2 1/2  
Delivered himself

Mr. Welch Dr 1 Must 6 1/2 Brads 8/1 4 1/2  
for Ship Lydia

John Coggeshall Dr 1 1/2 Sugar 1/1 6/1  
1/2 Coffee 2/1 8/1 d. his son Hayden

Thos. Hazard Dr 2 1/2 yds br Cloth 26/2 2 15 3  
1/4 yds Shalloon 7/1 d. Himself } 13 9

Giles Howland Dr 1/4 Cu. d. Stairs 7/1 7 1/2  
Delivered himself

John Russell & Son Dr 1 ha full d. d. 2 3

Jonathan Parker Dr 2 Must 12/1 2 1/2  
2 d. 1/3 2/6 5/1 1/2 d. d. } 6 8  
Delivered himself



024<sup>n</sup>

Low Bedford 12 mo 4<sup>th</sup> 800

Ship Franklin D. screws 2<sup>1</sup>/<sub>2</sub> ...  
d. C. Wing

Congdon 6<sup>th</sup> 2<sup>1</sup>/<sub>2</sub> in 2<sup>1</sup>/<sub>2</sub> for 2<sup>1</sup>/<sub>2</sub> ...

3<sup>3</sup>/<sub>8</sub> 4<sup>th</sup> balance 2<sup>1</sup>/<sub>8</sub> ... d. Geo. Hitchens

George Hitchens D<sup>r</sup> 1<sup>3</sup>/<sub>8</sub> 4<sup>th</sup> balance 2<sup>1</sup>/<sub>8</sub> ...  
d. Himself

See page 653

To say it is not paid

Thomas D<sup>r</sup> 1<sup>st</sup> m. 1<sup>st</sup> c. 2<sup>1</sup>/<sub>2</sub> ...  
d. Himself

Mr. Gasking D<sup>r</sup> 1<sup>2</sup>/<sub>2</sub> m 1<sup>st</sup> c. 2<sup>1</sup>/<sub>2</sub> ...  
d. his ...

And we can D<sup>r</sup> 1 lamp 2<sup>1</sup>/<sub>6</sub> d. Himself

Joseph Russell D<sup>r</sup> 103 Cinemora 1/10<sup>p</sup>

See page 653 Zadoch, Maxfield D<sup>r</sup> 2<sup>nd</sup> 2<sup>nd</sup> 1<sup>st</sup> ...  
1<sup>st</sup> m. 1<sup>st</sup> c. 2<sup>1</sup>/<sub>2</sub> ... d. Himself

Amber D<sup>r</sup> to Joseph Thomas  
rec<sup>d</sup> from him on acc<sup>t</sup> \$ 8.27  
Ditto 50.27

John Caggs hall D<sup>r</sup> 1<sup>st</sup> m. 1<sup>st</sup> c. 2<sup>1</sup>/<sub>2</sub> ...  
1<sup>st</sup> m. 1<sup>st</sup> c. 2<sup>1</sup>/<sub>2</sub> ...  
handy 1<sup>st</sup> c. 2<sup>1</sup>/<sub>2</sub> ...

Mr. Russell D<sup>r</sup> 5<sup>th</sup> year price 18<sup>th</sup> 4 10  
3<sup>rd</sup> year 2<sup>1</sup>/<sub>8</sub> 9/4 3<sup>rd</sup> year 3<sup>rd</sup> year 18 4  
[Signature]

See page 653 Caprine. Brewnell D<sup>r</sup>  
2<sup>nd</sup> year 2<sup>1</sup>/<sub>4</sub> 2<sup>nd</sup> year 4 8

See page 653 John Caggs hall D<sup>r</sup> 1<sup>st</sup> knife 1<sup>st</sup> ...  
d. his son John

Thomas Simpson D<sup>r</sup> balance of a State 9<sup>th</sup> ...  
d. his ...

Mr. Ratch D<sup>r</sup> 1<sup>st</sup> m. 1<sup>st</sup> c. 2<sup>1</sup>/<sub>2</sub> ...  
for Ship Hannah & ...



17

<sup>2</sup> pm Detent 28<sup>th</sup> Sept 6 bottles mustard 4 0  
for Ship Hannah Holza

George Howard Esq 1/4 m 10 c rails 3 1/2 }  
1/4 m 20 c rails 4/6 for his brother Esq } " 3 5  
" 4 0

Abraham Russell D<sup>r</sup> 90th butlers st/3

*John Gayneshall Dr. & Colman*

paid David Sherman Dr. 1 pair suits  $\frac{1}{2}$ , 2 hair  $\frac{1}{2}$  10  $\frac{1}{8}$  ~~2 10~~  
do himself 3 0

Paid to Mr. C. L. C. 5<sup>th</sup> Sugar 10 4/6 }  
 10 Tea 3/ - - - - - 10 4/6

Ship Franklin D. 2<sup>nd</sup> Paid Locks & Sundry acc<sup>t</sup>  
 Below Heron " 2<sup>nd</sup> Paid Locks. .... 4. 10<sup>00</sup>  
 Cash, Dr. C. King the balance. 3. 5<sup>00</sup>

Ship Franklin D<sup>r</sup> Le Carre  
for C. King . . . . . 1 3 8 1/2

4 Isa Smith L<sup>on</sup> 102 Cinnamon 1/10<sup>th</sup> of 1 lb

James Dierpe D<sup>n</sup> 3 1/2 yrs bairn 9 4

$\frac{1}{4}$  m  $20^\circ$  reads 3.  
 $\frac{1}{4}$  m  $6^\circ$  reads 2. - - -







17

5

$\frac{1}{2}$  An 10<sup>o</sup> ditto

Dr. H. M. S. C. L.

*D. Himself*

13 1/2 n. as burning 10 for ship H. Lira 11 3

6

109

三

myself

1

See P<sup>o</sup> for full of this, 353

53

2

170

He Himself



0 25 n Low Bedford Pmo, 12. 1800

John Coggeshall Dr. 13 Knives Thrued } 2.2  
at his own price

Isaac Taber Dr. Order 13/ 15

Joseph Austin Dr. 1st Knives Forks 9/6  
at himself

Corn Howland Dr. 1/2 m 20 sails of  
for his House

Bury & Lincoln Dr. 1 Silk romall 8 1/2 yd  
34 ds Fran 8 3/6 10/6 at himself  
2 1/2 yd. Vine 7/6 Cloth 6/6 10/3

Charles Church Dr. romall 8 1/2 yd  
1 1/2 yd. Silk 7/6 at himself

Dan Taber Dr. 2 2/3 ds Screws 5 1/2 yd  
at himself

Abm Russell Dr. 16 screws 5/6 at T. Brownell

John Coggeshall Dr. David Fish  
for Order 3 5

Thomas Dr. 10 1/2 pairs 1/6 at himself  
for the year (hyson) 5/3 1/2 m 1000 cotton 2/9 1/2 15 9

Wm Haskins Dr. 3 1/2 yd. 1/6 Cloth 5/ 1 5

3 1/4 yd. baize 2/3 4/6 at himself 11 6

monday 5/6 at himself  
104 ds rusia Thut 3/9 37/6 8 17 6

Wm Haskins Dr. a market man  
for lease 4/4 1/2 at

James Duff Dr. 4 3/4 Steel 1/6 7 1/2  
at self

Joseph Congdon Dr. 1/2 Spectacles 4/6  
at himself



New Bedford Decr 13<sup>th</sup> 1800

529

J Ezra Thomas Dr 1/2 m 20c nails 9  
2 Stamped papers 1/6 d. Himself 1 6

Wm Rotch Dr 1/2 m 20c nails 9  
1/2 m 10 d. 6/ for Ship Lydia 6  
1/2 m 20c nails 2/3 for d. 2 3

Cornl Howland Dr 1/4 m 6 d. 1/2 3 2  
1/4 m 3 d. 4/8 1/2 for his House

Wm S. Haly Dr 1/2 m 20c nails 1/6 d. Himself 1 6  
1 Trunk Lock 2/5

Wm Russell Dr 6 yds searought 10/6 3 3  
2 1/2 yds coating 4/10 10 yds paint 2 3/4 13 4  
for O Williams 3 16 4

Charles Church Dr 2 g<sup>rs</sup> paper 3/4 d. Self

San<sup>t</sup> Anthony Dr 1/2 m 20c nails 1/6 d. Himself 1 6  
his Son

Wm West Dr 1 lb Tea 3/4 6<sup>th</sup> Sugar 5/6  
d. his Son

Daniel Taber Dr one cast steel file 10

Guac Simon Dr 2 yds bawse 2/3 4/6 4 6  
d. Himself

Wm D<sup>r</sup> Dr To Guac Simon 4 1/2  
for Sawing Wood 3 1/2 7 1/2

Charles Church Dr 1/2 m 20c nails 1/6 d. 9 9  
1/2 m 20c nails 2/3 d. his ch<sup>il</sup>dren 1 6  
buttons 1/2 twist 4

Thomas Coxaro Dr 3 m 4<sup>th</sup> cut nails 2/6 7 6  
d. H. Kimpton

Joseph Chase Dr 1/2 m 20c nails 1/6 d. Parker 9

Ruben Swift half M of Shingles nails 1/3 1 3







631

Jan 27. - 22. 2 cents

for Ship Lydie

Adeline Shepherd Wife

47

~~Amesbury~~

D. Hensel

For Ship Lydia—

2 10



179

Amstel

Brother?

25 -

31

53

himself

12

136



632 Rev. Bedford 12m 18 1800

Cornel Melkey Dr 3y 8 br Cloth 12/ 1 16  
Twist 4 in Coating 3/6 button 6  
D. brown Holland 2/3 Twist 4 2  
D. L. Montgomery 22  
H. Cedar

the Merit of the Cause

on Drawing board 12/ 12

void Barnabas Taber by Cash 8/ 8

Samuel Redman Dr 1/2 M 10 nails 3/4 3  
for Ship Marine

William Haskins Dr 5 M 40 nails 2/6 126  
1/2 M refuse 20 nails 6/ 6  
ad himself

Caleb Coombs (Rochester) Dr  
1/2 M India Lustring 8/6 63.9  
Lep Cash from an 54 99

Cash Dr To James Bump  
rec. from him on acc. \$2-

Giles Howland Dr 1 doz Pearl Buttons 2/ 2  
ad himself

James Hatch Dr 6 lb Sugar 1/ 1 lb tea 3/4  
ad his daughter

Isaiah Huber Dr 2 oz Thread 2/10 4  
ad his wife

19 & 16 m Russell Dr 1/2 M 10 nails 1/6 ad L. H. H. H.

10 m Howland Dr 1/2 M 20 nails 9/ ad Bonney

Joseph Chase Dr 1 m 10 nails 12 ad L. H. H.

1 m Rota Dr 1/4 M 20 nails 4/6 3  
1 broom 9 for Ship Lydia



Two Beaford Anno 19. 1800 633

Joseph Russell Dr 2 7/8 yds velvet g/ 1 5 10 1/2  
Twist & Milk G<sup>d</sup> 1 m 10 flemish 3/9 5/4 6 4 1/2  
P<sup>d</sup> self -

William Notch Dr 1 p<sup>d</sup> tape 1/6 1 p<sup>d</sup> Dittolp. 2 6  
1 p<sup>d</sup> bobbin 6<sup>d</sup> a<sup>d</sup> Mary

Charles Church Dr 1/2 Cu<sup>d</sup> Sugars & 2/3  
a<sup>d</sup> Himself 2 "

Daniel Anthony Dr raisins 9<sup>d</sup> a<sup>d</sup> Mary 9

Wm Hawkins Dr 1/2 his Father 9 2

John Wood Dr 1 Spig glass 2 1/2  
a<sup>d</sup> John junior 21

Wm Notch Dr 1/2 m 3<sup>d</sup> Cut & nails 3/10  
for Sugar bar<sup>ls</sup> 3 8

Wm Warren Howland Dr 1/4 m 10 nails 3/10  
a<sup>d</sup> his Son 3 "

William Notch jun<sup>r</sup> & Co Dr 1/4 m 11 nails 3/10  
for Ship Lye<sup>rs</sup> 3 "

Wm Smith Dr 1/2 pepper 3/4 a<sup>d</sup> his Son Isaac 3 4

Orra Thomas Dr 1/2 m 3<sup>d</sup> Bracks 1/2 1/8 m 6 d<sup>s</sup> 5/10  
a<sup>d</sup> Himself 2 2

William Notch Dr 1/2 m 3<sup>d</sup> Cut  
Nails & 1/10 7/4 for Sugar bar<sup>ls</sup>

Joseph Thepoy Dr 1/2 Coffee  
a<sup>d</sup> his Wife 2

Sam<sup>l</sup> Rodman Dr 1/2 Limb let 1/6 for Theob<sup>l</sup> Marq<sup>s</sup>

John London Dr 1/2 brass Kettle 1 1/4  
a<sup>d</sup> Himself 8 0  
New 1804  
65

Wm Notch Dr 1/2 m 10 nails 6/10  
for Ship Lye<sup>rs</sup>



1791 in Beggar 2m 23 1800

Abraham Mubell Dr 1/4 yd Coating 1/6  
d. Nye Pickham } 5 1/2

Sam Rodman Dr 1/4 m 10 tails 3/4 for Ship  
Maria }

Wm Simpson Hart Dr 1/2 m 15 m 1/2 m 1/2 m  
d. his Son & girl }

Ben Lilliam Dr 1/4 m 1/6 d. himself

Reuben Swift Dr 2 m 1/2 m 1/2 m 1/2 m  
2/4 m 1/2 m 1/2 m 1/2 m } 4 1/2  
d. his Son }

Charles Stetson Dr 1/2 m 1/2 m 1/2 m 1/2 m  
1 Spike Gimblet 1/6 d. himself } 7 1/2

George Haskins Dr 1/2 m 1/2 m 1/2 m 1/2 m  
to pay in Wood }

Asa Smith Dr 1/2 m 1/2 m 1/2 m 1/2 m  
d. himself }

John Coggeshall Dr 1/4 yd 1/2 m 1/2 m 1/2 m  
d. his Son }

Sam Rodman Dr 1/4 m 20 tails 4/6  
1/4 m 10 d. 3/4 for Ship Maria }

Asa Smith Dr 1/2 m 1/2 m 1/2 m 1/2 m  
d. himself }

Wm Simpson Hart Dr 1/2 m 1/2 m 1/2 m 1/2 m  
d. his Son }

Joseph Thomas Dr 1/2 m 1/2 m 1/2 m 1/2 m  
d. himself }

Philip Mosher Dr 1/2 m 1/2 m 1/2 m 1/2 m  
d. himself }

John Howland Dr 1/2 m 1/2 m 1/2 m 1/2 m  
d. himself }

Thos Dr 1/2 m 1/2 m 1/2 m 1/2 m  
for 1 Box Sugar 30/ of his Son Benj }



New Bedford Nov. 24 1800

James Howland Dr 13 yds Camblet  
ad his wife 2/6 1 12 6

Thomas Deland (Fairhaven) Dr

|                                  |            |                |
|----------------------------------|------------|----------------|
| 6 Hustin Handker                 | 2/5        | 14 6           |
| 15 " " Handker                   | 4/6        | 2 9 6          |
| 5 " Purple " Dr                  | 3/9        | 18 9           |
| 4 pocket Handker                 | 2/         | 8 6            |
| 8 " " " Dr                       | 1/4        | 10 8           |
| 2 bunches " Pins                 | 12/        | 1 4 "          |
| 4 yds woaded Hose                | 6/         | 1 4 "          |
| 5 yds blue Cotton Dr             | 6/         | 1 10 "         |
| 1 yds Calico                     | 28 1/2 7/3 | 2/7 3 13 7 1/2 |
| 1 yds " Dr                       | 29         | 3 10 5         |
| 4 yds yarn Stockings             | 3/6        | 14 "           |
| 4 yds women's shoes              | 5/         | 1 0 0          |
| 13 1/2 " of forest cloth         | 4/         | 2 14 "         |
| 2 yds india Cotton 20 yds 40 yds | 1/10       | 3 13 4         |
| 15 yds blue br. Cloth            | 5/4        | 1 6 3          |
| 5 Waist patterns                 | 7/         | 1 15 "         |
| 2 " " Dr                         | 6/         | 1 12 "         |
| 1 bunch thread                   |            | 4 6            |
| 6 Curry Combs                    | 13         | 7 6            |

10 be 10 in corn at cash price  
Bill \$104.94 31 9 8

Joseph Thomas Dr 13 yds br. Cloth 8/6 5 10 6

13 yds spotted Flan. 3/ 39/ 1 14 "

15 yds brace 23 22/6 2 in 4 d. for rough 1/2 6 2 10 "

2 " " with cotton Coat. " " 2 yds Duck 5/ 14 "

4 yds Tow & loth 2/ 9 "

1/2 yds Coating 4/ 2

Simpson Hunt Dr 28 yds br Cloth 9/ 12 12 -  
copy in 4 m's O. W. H.

Joseph Thomas Dr 10 Sugar 9. d. his boy  
Concord Howland Dr 1/2 lb 6 heads 8/ 1/



136 New Bedford Nov 24 1800

Wm. Rotch Jr. & Co. Dr. 1/4 M 20 Nails 3/6  
4 M 20 Nails 3/6 for Ship and dock } 1 76

Sept 10th 1800 Dr. Jonathan Howland  
for 100 Shingles 20/- } 1 04

Saml Borden Dr. 1/2 M 10 Nails 6/- } 3 6

Andrew Swain Dr. 100 Sugar 1/10  
Do. Self } 1 02

William Rotch Jr. & Co. Dr. 1/4 M 10 Nails 3/6  
1/4 M 20 Nails 4/6 for duck Manufacturing

Erna Thomas Dr. 1/2 M 10 Nails 6/-

Wm. Rotch Jr. & Co. Dr. 1/4 M 10 Nails 3/6  
3 large Casks - 2/- 6/- a c. Piece } 3

Wm. Rotch Jr. & Co. Dr. 1/4 M 10 Nails 3/6  
for Ship and dock } 3

Joseph Russell Dr. 1/4 M 10 Nails 3/6  
Do. Himself } 3

Stephen Huggins Jr. Dr. To Cash  
for Geo. Simpson's Draft on office  
of Discount Deposit at Boston  
Inclosed in a Letter this Date \$200  
see their Letter of Robert Hillman

Wm. West Dr. 1/4 M 10 Nails 3/6  
4 y. 9 Nails - 2/8 10/8 a c. Piece } 3

John Fuller Dr. 1 Looking Glass 9/-  
Do. Himself } 9

Wm. Rotch Jr. & Co. Dr. 1/4 M 10 Nails 3/6  
for Sugar Bar } 3

Samuel & Rodman Dr. 2 files 2/3 4/6  
for Ship Maria



Sam Bedford 12m 25 1500 63

no Coggeshall Dr 4 y. d. m. d. cotton 3/ 2  
 1/2 m. d. 3/6 5/3 d. d. d. Smith 5 3  
 17 3

Isaiah Huber Dr 1/2 Spectacles 4/6 d. d. d. 4 6

Am Smith Dr 7/4 y. d. d. d. 3/6 1 6 3  
 1/2 m. d. 1/2 d. d. d. 12

Sam Lincoln Dr 2 1/2 y. d. d. d. 5/8 } 14 2  
 d. d. d. d. }

Sam Rodman Dr 10x Gimblet 4/6 for  
 Ship Maria

26 Sam. Howland Dr 16w. d. d. d. 6  
 - d. d. d. d. }

Seth Russell & Son Dr 13 1/4 y. d. d. d. 13 1 2 9  
 2y. d. d. d. 3/8 7/4 d. d. d. 7 4  
 1/2 d. d. d. d. }

paid John Tripp Dr 1/2 d. d. d. 3/6 d. d. d. 4 8  
 d. d. d. d. }

John Coggeshall Dr 1/2 y. d. d. d. 6  
 d. d. d. d. }

Sam Rodman Dr 1/2 m. d. d. d. 9 1/2

Joseph Chary Dr 1/2 m. d. d. d. 3  
 d. d. d. d. }

paid Elisha Bennett Dr 1/2 d. d. d. 1/6 7/6  
 d. d. d. d. }

Sam Patch 1/2 d. d. Dr 4 m. 3. d. d. d. 7 1/4  
 1/2 d. d. d. d. }

Sam Borden Dr 2 Latches - 1/6 3/8 - } 3 8  
 d. d. d. d. }

Sam Farkins Dr 1/2 d. d. d. 3/6 d. d. d. 3 1/2

Samuel Borden Dr 3 d. d. d. 1/10 5 6  
 2 d. d. 2/9 5/4 3 d. d. d. 4 1/2 6 8  
 3 d. d. 2/9 1/2 d. d. d. 2 9



635 New Bedford Dec 2<sup>nd</sup> 1800

Wm Retch Dr 6<sup>th</sup> 1/2 m Scupper 1/4 1/4  
for Ship Lydia

Sam Rodman Dr 2<sup>nd</sup> 2<sup>nd</sup> Pepper 3/4 6/8  
for Ship Maria

Abraham Russell Dr 5<sup>th</sup> 3<sup>rd</sup> binding 1  
d. Decker

William West Dr 1<sup>st</sup> 1<sup>st</sup> green lace 2/8 1/2 binding 1/2 2 21

1/4<sup>th</sup> the Spanish flat Indigo 5/ d. his Son 5

Samuel Rodman Dr 1 hundred board nails - 3 0  
for Ship Maria 1/6

Joseph Thomas Dr 1 blanket 18/ d. himself 18  
mittens 1/6

Sam Russell Dr 3<sup>rd</sup> 1/2 green cloth 8/ 1 4  
d. Thos. Burke

Wm Haskins Dr 10<sup>th</sup> 10<sup>th</sup> nails 12/ d. Thos. Winslow

Thos. Hampton Dr 2<sup>nd</sup> 1/2 1/2 baize 2/8 5/4  
1/4 y<sup>th</sup> Stone Cloth 2/6 d. his Son

John Coggeshall Dr 2<sup>nd</sup> 1/2 1/2 Muslin 6/ d. Mich. Smith 6

John Coggeshall Dr 1/2 1/2 Galloon Binding 6/ d. his Son 6

30 Sam. Borden Dr 3 Escutcheons 4 1/2  
wrappings 3 - d. himself

Cash Dr To Luke Praby  
in of a Hank for 1 shag Tobacco  
no 5. 1600. 130. 1470

allowance for shag 30 1440 4.80 - 64.80  
weight -  
Lep Cam 2 1/2 1/2 1.62  
Storage to 11 next month 1.18 2.80  
net paid - \$ 62. -



Joseph Thomas Dr 4<sup>th</sup> Soap 1/4  
Kinds 8. 2 Combs 1/4 1/2  
Himself

Extra Thomas Dr 10<sup>th</sup> e tails 12/4 d. Himself 12

Extra Thomas Dr 1<sup>st</sup> M. L. brads 5/8 d. him

John Coggeshall Dr 9<sup>th</sup> nots thread 1/6  
1<sup>st</sup> Soap 5/1  
d. himself

Seth Russell & Sons Dr 1 Shovel 8/3  
d. Charles's Key

Cornelius Howland Dr 1/4 H 20<sup>th</sup> 18  
d. Saml & Bonney 9

Wm. Harkins Dr 10<sup>th</sup> Thread 11 d. his app<sup>t</sup>

Wm. Rotch Dr 1/2 m 3<sup>rd</sup> Cut Nails 1/2  
for Sugar barrels

Sam. Russell Dr 1<sup>st</sup> br. cloth 3/1  
d. Himself 3

Abraham Russell Dr To Cash  
To him 100 30

Extra Thomas Dr 10<sup>th</sup> 8<sup>th</sup> Cut Nails 2/2  
d. Himself 100

Joseph Russell Dr 7/8 y<sup>l</sup> Cambrie 25/1  
2 y<sup>l</sup> Cambrie thread 5<sup>th</sup> d. his app<sup>t</sup> 18 9/2

Joseph Thomas Dr 2<sup>nd</sup> Knives 10 3/1  
d. Himself 3 4

Gilbert Piapp Dr 1<sup>st</sup> Hon Shovel 8/1 for Brig  
Himself

Abraham Smith Dr 7<sup>th</sup> Sugar 6/1  
d. Son & Abraham

Abraham Russell Dr binding 4











142 n (2) Two letters to Mrs. 1801

Success of 2 Batches & Sundry Articles & Merchandise  
sent by Daniel Richardson Sen. on board the  
Ship Maria Capt. Paddock for the South Seas &  
elsewhere consigned to George Russell for sale  
on acc<sup>t</sup> & risk of the Shippers the Profit, the  
equally divided between the Shippers & said  
George Russell - - - - -

|  |                                 |       |     |      |
|--|---------------------------------|-------|-----|------|
| 1 Gold Watch -                               |                                 | \$ 30 | 30  |      |
| 1 Silver -                                   |                                 | 31    | 31  |      |
| 24 pair Silk Stockings -                     |                                 | 2.16  | 51  | 84   |
| 11 pair white rib'd Cotton d <sup>cs</sup> - |                                 | 4.86  | 5   | 80 7 |
| 7 pair Vandyke -                             | 1 <sup>st</sup> 1 <sup>st</sup> | 1.75  | 12  | 25   |
| 1 yellow Muslin Handk -                      |                                 | .76   | 6   | 30   |
| 12 purple -                                  | 1 <sup>st</sup> 1 <sup>st</sup> | .80   | 9   | 60 7 |
| 1 d <sup>cs</sup> -                          | 1 <sup>st</sup> 1 <sup>st</sup> | 1.25  | 1   | 75   |
| 4 large Embroid <sup>d</sup> -               | 1 <sup>st</sup> 1 <sup>st</sup> | 2     | 8   |      |
| 2 doz robes Pomatum -                        |                                 | .75   | 1   | 50 7 |
|  |                                 | \$    | 101 | 04 7 |

Dan Le & Sonny. 100 Raisins 100  
 & Abigail Dexter

|                               |   |       |
|-------------------------------|---|-------|
| Mr & Thomas, to a Sugar 10 5. | } | 10 5. |
| Box to a. "Himself            |   | 1 10. |

|  |       |
|--|-------|
| 1 box 10 a "Himself"                               | 4 0 0 |
| John Clogges hall D <sup>o</sup> 2 bottles mustard | 1 6   |

43. Melop. Mosher Dr. 1/2 y. <sup>1</sup>/<sub>2</sub> 2/3 3/4 y. }  
do do do do do do do do do }

James Burge Lot 1 file 2/3 & Co. Haywards

|                   |  |   |      |
|-------------------|--|---|------|
| Thomas Barrons Dr | 3 y <sup>d</sup> Muslin 2 <sup>d</sup> C.                    | " | 6 4  |
|                   | 1 broom 1/6 " Tobacco 9 <sup>o</sup> 1 <sup>st</sup> Manakay | " | 2 13 |
|                   | 1 <sup>st</sup> Bawle 2/3 d. 2 <sup>d</sup> Pinset           | " | 2 3  |



1643

2/12. Hanger G. - de Bensch.

James Hatch Dr. 1 Line 1/6 ip. 2 Mith 1/4 2 10  
Ed. Himself

5. Klein Kotebe, im Lär 4. 4<sup>ter</sup> Son der ungl.  
6 palm Frons sp. - von Thier. Lyden

11. *Thm. Retic.* 10-12 in 10 sails of  
 for the Rope Walk } " " 6

John Caggishall Dr. 2<sup>th</sup> 1/4 4/8  
at his Son's

"Lyda & Butler Dr<sup>y</sup>, br<sup>s</sup>, cloth 9/5 ~ " 9 b  
d. Himself

Silas Kempton Dr 23/4 " Glass 2/4 6/5  
 do his exp<sup>ts</sup> 17

J. M. Timothy Ingraham Dr 2 1/2 bush of screws 11  
 656 d. H. Smith

Jonas Howland <sup>own</sup> to Cash paid for Turkey <sup>3</sup> 2 1/2  
3/27

4 March 1890 W. Williams

for am. & his Bill. ----- \$32.10

Ms. 2  
Am. Republic Dr. 348 Melbore in 1910 - 3 56  
at Kinsley

David Fisk Dr. 1/4 to Ten 9, a. Sel.

|   |       |
|---|-------|
| 1. Simpson Hart L <sup>y</sup> 6 <sup>oz</sup> Steel in 1/6 | 1 6 1 |
| 1 bomb g <sup>o</sup> - - - - - & himself                   | 2 3 9 |



*Kearnsbury,*  
*N. J.*

Hartford, Conn.

Be it rain or shine, there is one place in town which is always sure to be crowded with busy maids and matrons. The airy, light, roomy and ever-cheerful basement of Siegel-Cooper Co.'s big store seems to exert a powerful hypnotic influence over the shopper who once strays into its reach, and she departs from thence with bundles under her arms, while the glitter of cut glass, the gleam of snowy and beautiful marbles, the sheen of dainty china and the obtrusive usefulness of common, every-day pots and pans dances before her mind's eye in a confused mass which is decidedly persistent and sure to bring her back again to renew the charm the next day.

This big housefurnishing department is very conveniently arranged for buying. The assistants are many, and the statuary, cut glass and fine china portion of it is very artistically arranged. Black velvet and electric lights adding much to the effectiveness of the scene were particularly illustrating the firm's theory that the combination of shopping and pleasure is most gratifying to both participants therein. The department appears to be particularly interesting to women, both old and young, and of all classes, containing as it does housefurnishings of every description to fit all tastes and purses.

If the sales of the Big Store are to be judged by the crowds of shoppers lingering around the bargain tables in the basement, they must do a remarkable business every day in the year.

2109 Wirt Street,  
Omaha, Ne

NE cup butter, one and three-quarter cups granulated sugar. mix to a cream, one and a quarter cups milk, whites of six eggs, three cups sifted flour, one teaspoonful Royal baking powder to each cup of flour; divide in three layer cake pans and bake in a quick oven for ten minutes. Use a white icing and spread with fresh walnuts.

Devotion, five pounds; extreme of faith-fulness, three pounds; beatified satisfac-tion, four quarts; prudence and good na-ture, each one pound; confidence and mu-tual forbearance, two pounds; gentleness and modesty, eight ounces; matrimonial fi-delity, two pounds; enjoyment, three pounds; patience, industry and economy, each one pound; wisdom and experience, fifteen ounces; discretion and benevolence, nine ounces; spice of sweetness, four ounces; essence of purity, two ounces; seeds of virtue, two pounds; sweetness of disposition, seven pints; balm of a thou-sand ills, one quart; cream of excellence, one pint; milk of human kindness, one gal-lon; common sense, one hundred grains. Mix thoroughly with cheerfulness; pour into the golden bowl of domestic happi-ness, lubricated with oil of gladness, and bake in the oven of double blessedness, heated by the fire of true love. This, I think, you will find excellent.

One-half cup butter creamed, with one cup sugar, one-half cup cold water, one and one-half cups flour, one teaspoonful extract of almond; mix all well together; add one teaspoonful of baking powder; last of all mix in the beaten whites of three eggs. Bake in layers in a hot oven.

Filling loaf one and one-half cups of granulated sugar with six table-spoonfuls of water until it drops from the spoon in threads. Have ready beaten white of one egg and pour the syrup slowly into it, beating all the time; flavor with extract of almonds. Spread between layers while warm, and sprinkle each layer thickly with desiccated cocoanut. Ice the top in the same manner, and sprinkle cocoanut all over the whole cake.

One cup of sugar, half a cup of butter, half a cup of milk, three cups of flour, two eggs, two teaspoonfuls of baking powder; place on the stove one cup of milk or water, half a cup of chocolate; stir until dissolved; add one cup of sugar, yolk of one egg; boil all together; flavor with vanilla and add to the cake. It makes a very nice cake.

*Embryo, Ont.*

Four pounds raisins, five pounds currants, two pounds sugar, two pounds butter, one pound mixed peel, one pound sliced almonds, two dozen eggs, two pounds flour, two acornings, one ounce mace, one gill brandy, one teaspoonful soda, two teaspoonfuls cream of tartar. Beat the butter and sugar to a cream. Beat the whites of the eggs separate. Add the fruit last.

*Broad street.*

*Red Bank, N. J.*

**T**WO cups sugar, one-half cup butter, yolks of eight eggs, one cup water, two teaspoonsful baking powder, three cups flour. Bake in layers.

Filling—One cup thick cream, whipped to a stiff froth; one teaspoonful vanilla, large one-half cup granulated sugar, four teaspoonfuls hazel cocoa spread between layers.

Two cups butter, three cups sugar, six and one-half cups flour, one cup sour milk, five eggs, one wine glass brandy, one half pinting, one teaspoonful baking soda, one pound raisins, one-half pound mixed peel, and one teaspoonful salt, one pound almonds chopped.

*Kearnsbury,*  
*N. J.*

**H**ALF cup of butter, four eggs, one and a half cups of sugar, one cup of water, one pinch of salt, one spoonful of baking powder and flour to thicken. Mix together the butter and sugar, add water, salt, flour and baking powder. Divide the whole in four equal parts; to No. 1 add the whites of two eggs and essence of lemon to flavor; part No. 2 add the yolks of two eggs and essence of lemon to flavor; part No. 3 add one egg and essence of strawberry; part No. 4 add one egg and four cents worth of sweet chocolate. Bake in jelly tins and use grape jelly for filling. Bake in quick oven. Be sure and use the consolidated perfume essence.

21 South Wash street,

*New Bedford, Mass.*

TWO cups granulated sugar, half a cup butter, two eggs, one cup sweet milk, two heaping cups flour, two heaping teaspoonfuls of Baker's cocoa, two teaspoonfuls baking powder, and one and a half teaspoonfuls vanilla. Cream butter and sugar together, add the eggs, well beaten, and one cup milk; sift the cocoa and baking powder together with the flour and beat all together. Bake in cup cake tins fifteen minutes in a moderately hot oven. This recipe is entirely original.

127 West Nineteenth street

City.

**T**WO cups of sugar, one cup butter, three cups flour, one cup cold water, four eggs, one teaspoonful soda, two teaspoonfuls cream tartar, two cups kernels of hickory nuts or white walnuts, carefully picked out and added last of all.

376 Bucklin Street.

Providence, R. I.

**F**OUR eggs, beat separately the whites and yolks till stiff; add to the whites one cup of granulated sugar; add to the yolks one teaspoonful of vinegar; put the yolks with the whites and add one cup of sifted flour; bake in moderate oven. This cake has received the first premium for two years at the Rhode Island State fair.

1396 North Twenty-ninth Street.

Philadelphia, Pa.

ONE HALF pound butter, one pound flour, six eggs, one cup of milk, one pound of pulverized sugar, one teaspoonful of baking powder; cream the butter and sugar until very light; beat the yolks of the eggs very light, then add to the butter and sugar and beat again; add the milk a little at a time, and the baking powder to the flour and sift flour five times; add the whites of the eggs (beaten stiff) and a teaspoonful of vanilla last; bake in a moderate oven one hour.

Wm. Caskins Dr. 4<sup>th</sup> & 1/2 p<sup>rs</sup> s/ d. Himself

Managers Hampton by 2 1/2 m 20 sail by  
at 11 m 10

Paid Thomas Hazard for 1 lb of loaf sugar 1/10  
 Wm. Garrison

Josh Wood L<sup>d</sup> file 2/3 D. Himself

Walter Easton Jr. Pa. Dr. Calico 2/8 25/4  
Tape 8. d. his Daughter

4. S. S. Shorman Jun. 2<sup>d</sup> 1875 3/4 -  
d. Himself

Sam. Bordier L<sup>n</sup> sp. Shape g<sup>e</sup>. & similar 470  
d. 48 m. s. 48



12 New Bedford m. 25 1805 622

March 22<sup>nd</sup> To Rutter Smith  
for 4<sup>th</sup> of 11<sup>th</sup> 1/2 Cloth 10 6

John Coggshall Dr. 1/4<sup>th</sup> of 11<sup>th</sup> 1/2  
his Son for 10 6

Isaac Russell & Sons Dr. 1/4<sup>th</sup> of 11<sup>th</sup> 1/2  
1/2 pound Rais 3/6 d. 1/2<sup>th</sup> of 11<sup>th</sup> 1/2  
1/2 lb 1/10<sup>th</sup> d. Charles 3 3

Isaac Simon Dr. 1/2<sup>th</sup> of 11<sup>th</sup> 1/2  
his verbal order 6 6

March 22<sup>nd</sup> To Isaac Simon  
for Lining Wood 5/6 5 6

Cash Dr. To J. H. Parker  
m<sup>d</sup> a Cyrus Hathaway his bill 2 11

Ab<sup>m</sup> Smith Dr. 1/4<sup>th</sup> of 11<sup>th</sup> 1/2  
+ 1/2<sup>th</sup> of 11<sup>th</sup> 1/2 d. 1/2<sup>th</sup> of 11<sup>th</sup> 1/2 3

Isaac Barker Dr. 1/2<sup>th</sup> of 11<sup>th</sup> 1/2  
d. 1/2<sup>th</sup> of 11<sup>th</sup> 1/2

John Coggshall Dr. 1/4<sup>th</sup> of 11<sup>th</sup> 1/2  
1/2<sup>th</sup> of 11<sup>th</sup> 1/2 d. 1/2<sup>th</sup> of 11<sup>th</sup> 1/2 1 10 4

Wm Harkins Dr. 1/2<sup>th</sup> of 11<sup>th</sup> 1/2  
d. 1/2<sup>th</sup> of 11<sup>th</sup> 1/2 15 6

Manasseh Thompson Dr. 1/2<sup>th</sup> of 11<sup>th</sup> 1/2  
1/2<sup>th</sup> of 11<sup>th</sup> 1/2 d. 1/2<sup>th</sup> of 11<sup>th</sup> 1/2 16 6

March 22<sup>nd</sup> To Wm Harkins  
for Amt his Bill \$80.75

March 22<sup>nd</sup> To Wm Shepherd  
for making 1/2<sup>th</sup> of 11<sup>th</sup> 1/2 d. 1/2<sup>th</sup> of 11<sup>th</sup> 1/2

March 22<sup>nd</sup> To James Howland  
for Com. pasturing \$5<sup>th</sup> 1 13



646<sup>r</sup> Paid Received Mo 4. 1800

Sam. Hawkins Dr 3 yds Calico 1  
1/4 to pins 1/9 to Wife 2/6

" Wm. Ratch Jr Dr 1/4 m 10 Nails 3/4  
for Ropery }

John Caggs hall Dr 3 B. Coffee 10/2 6  
John Jun }

Bery<sup>m</sup> Dillingham Jun Dr 1/2 Sel Red Thread 3/9  
5 7 1/2

" A. M. Russell Dr 5 1/2 yds flannel 10/6 2 17 9

" Wm. D. Coating Dr 4 1/2 yds 1 1/4 yds Shalloon 1/2 10 2

" 1/2 yds 1/4 yds 4 2/6 buttons 1/6 3 3  
3 11 2

10 Luke Pixley Dr To Cash  
Dr Cooperage 2 15

A. Sherman 9/6  
to Longdon for hoops 2/6  
1/4 m 10 Nails 3/4 2. 50

Wharfage 25

10<sup>th</sup> To Cash sent Paul M. Page by  
Charles Grinnell 59. 25  
8 62

Joseph Russell Dr 1/4 to Wagon 2/4  
to his Grand daughter

PL per Humphrey Ricketson Dr 1/2 to Soap 1/6  
to Himself

Miss Anne Linder Dr 2 yds checks 5/ 10/6  
to Himself }

Com. Howland Dr 1/4 m 14 Sacks 10  
to Saml. Bonney }

Daniel Anthony Dr 1/4 yd red paper 1/6  
to Mary



John Ricketts Dr To Cash sent  
him in a Letter this date \$150

Mr Ricketts Dr To Cash sent  
him by Cha Gunnell in full 82 <sup>43</sup>/<sub>100</sub>

Joseph Chase Dr <sup>1/4 m</sup> 4 Breads <sup>5/8</sup> 1 5  
d. Carpenter

Mr Rotch Dr <sup>1/4 m</sup> 10 Nails 3/--- } 3 m  
for Ropery---

Obed Kempton Dr 5 <sup>5</sup>/<sub>8</sub> yds for cloth 2 5  
d. himself

Merth Dr To James & Jon<sup>m</sup> Allen  
for 10 <sup>1</sup>/<sub>4</sub> yds Sarsnet a 5/3 2 13 10

James & Jon<sup>m</sup> Allen Dr 5 <sup>1</sup>/<sub>2</sub> yds calico 4/6 1 4 9  
d. Jon<sup>m</sup>

David Fish Dr <sup>1/4 m</sup> 11 Blankets 36 per } 1 16 7  
d. d. m. b. c.

Joseph Howland Dr <sup>1/4 m</sup> 20 Nails 4/6  
1/4 m 10 d. 3/ d. E. Lamphons }

William Martins Dr to thread 2

Daniel Anthony Dr <sup>1/2</sup> 1 paper pins 1 <sup>3</sup>/<sub>4</sub> 1 1 <sup>1</sup>/<sub>2</sub>  
d. navy

Jonathan Howland Dr To Cash  
sent by him to New York to purchase  
Rough from with 18

Merth Dr To Jonathan Howland  
for 52 <sup>1</sup>/<sub>2</sub> buck wheel from 6/11

Jonathan Howland Dr 3 yds. Moreen 3/4 16 8  
d. Himself

Joseph Chase Dr <sup>1/4 m</sup> 12 Nails 12 3



# RECIPE FOR RUSK.

Charlotte H. Brigham,  
101 Standard Street,  
Syracuse, N. Y.

THREE pints of flour, three tea-  
spoonfuls of Cleveland's baking  
powder sifted together, one-half  
cup butter (a coffee cup) well mixed into  
the flour; 1 teacup granulated sugar,  
also mixed into the flour; one-half pint  
milk, one egg, beaten, added to the  
milk. With this work up the flour as  
prepared above, finish by working in  
the well-beaten white of an egg, roll  
out to half-inch thickness, cut small,  
brush with yolk of an egg, dust lightly  
with pulverized sugar or brush over  
with sweetened milk; bake in hot oven.  
I originated this recipe many years  
ago and have never seen any but mine  
in that time.

# SWEET ROLLS.

Mrs. A. H. Salters,  
Needham, Mass.

DELIGHTFUL dish for a company tea;  
made up at 9 o'clock in the morning,  
they are ready for tea at 5 o'clock.  
Put into a bowl one pint of milk which  
has been scalded and let cool. Add to this  
one teaspoonful of salt, one tablespoonful  
of sugar and one tablespoonful of lard. To  
this one pint of milk add six cups of well-  
sifted flour and beat for about twenty min-  
utes, then add one cake of compressed  
yeast which has been soaked in one cup of  
lukewarm water. Beat lightly for a few  
minutes and work well on a board which  
has been covered with flour. Let this rise  
once, and then to this dough, when risen,  
add one cupful of granulated sugar and  
four eggs. Work thoroughly with the hand  
until all is smooth. It will look as yellow  
as sweet cake. Let all rise once again, and  
then, on a board which has been lightly  
sprinkled with flour, roll out the dough  
about half an inch thick, or even less,  
and spread over this with a knife soft but-  
ter until it is all even, and then cut with a  
biscuit cutter and turn over the roll once.  
Put in flat and well-greased pans and let  
rise again. Then bake in a quick oven  
about ten or fifteen minutes. When ready  
for the table, they will look and taste like  
sweet cake. Sprinkle them over with pow-  
dered sugar. This recipe will make about  
fifty rolls, and if this recipe is followed  
they should be very light.

# CREAM TOAST.

Mrs. E. L. Dodd,  
Clinton Avenue,  
Box 330, Troy, N. Y.

FOUR eggs, one tablespoonful of corn-  
starch, half a tablespoonful of butter,  
six squares of toast, half a pint of  
milk, salt to taste, one sprig of parsley;  
boil the eggs for twenty minutes, and  
when cold remove the shells, chop the  
whites fine and rub the yolks through a  
coarse sieve or a potato strainer; do not  
place the yolks with the whites, as they  
are used separately; toast the bread a  
light brown; see that they are uniform and  
without crust and lay on platter; scald  
the milk and add the cornstarch, thinned,  
with two tablespoonfuls of cold water or  
milk; stir until the thickness of cream  
and then add seasoning and chopped whites  
and chopped parsley together; slightly but-  
ter the toast and heap the egg sauce upon  
the slices; take a small portion of the  
powdered yolk and place it on the sauce  
on each slice of toast, making little nest  
until it is all used and then serve.

# STEAMED BROWN BREAD.

Mrs. A. M. Clark,  
1614 Third Avenue,  
Waterliet, N. Y.

ONE cup of buttermilk, one-half  
cup of molasses, two even tea-  
spoonfuls soda, two cups of corn-  
meal, one cup of wheat flour, two  
tablespoonfuls salt; steam two hours.

# DRY TOAST.

Mrs. I. N. Hamilton,  
Franklin Square,  
Baltimore, Md.

TAKE good baker's bread, one day old  
cut slices of medium thickness, an-  
place upon grate in oven over gas  
to scorch. After toasting both sides, spread  
with butter and drop a very little water on  
each piece. Place on plate, cover tight  
and return to oven; having lowered gas, let  
it remain until ready to serve. With  
cup of good coffee this makes a breakfast  
"fit for an editor."

# SWISS ROLLS.

Mrs. H. Ringgold,  
P. O. Box 123,  
Rockwood, Pa.

Five eggs and quartet pound sugar, qua-  
ter pound flour; beat sugar and eggs to  
cream; add the flour lightly; spread car-  
fully for a time, well buttered and papered to  
bake it in a quick oven; when done spread with  
either strawberry jam or raspberries; the  
strawberry tastes the better; very nice f

# BAKED JOHNNY CAKE.

One egg well beaten, one cup of In-  
dian meal, one-half cup of flour  
(St. Louis), one cup of milk, one  
tablespoonful of sugar, one heaping  
teaspoonful of baking powder. Butter  
pan. Bake in quick oven at once. (Do  
not let it stand.)

# OYSTER TOAST.

Mrs. J. M. Sulphen,  
285 Varick street,  
Jersey City, N. J.

TAKE eighteen good-sized oysters,  
chop fine, put in a granite stew  
pan with one-half pint of cream  
or rich milk. When boiling add two or  
three well beaten eggs; when a little  
thicker than rich cream spread on  
nicely toasted and well buttered slices  
of bread. Season with salt and white  
pepper.

# CREAM OF OYSTER CRABS A LA RICHMOND.

Mrs. Beulah Schmertz,  
1816 East Main Street,  
Richmond, Va.

TRAIN the liquor from one quart of  
oysters, wash in cold water and re-  
move every bit of shell; strain the  
liquor you had from the oysters through  
fine sieve or strainer; add enough cream  
milk to make one quart, add oysters.  
When heat to boiling point, then rub all  
through a fine sieve or strainer. Rub to-  
gether in a saucepan one tablespoonful of  
best butter and one tablespoonful of pas-  
sary flour until boiling, then add gradually  
the previously prepared oyster prepara-  
tion and one pint oyster crabs, a little  
finely chopped parsley and celery; season  
with salt and white pepper and a dash of  
red pepper; bring to boiling point and  
serve on toast, or, better still, in small  
patties; ornament with a few sprigs of  
parsley.

# FRIED OYSTERS.

Mrs. J. W. Collopy,  
242 Second Street,  
Troy, N. Y.

TO one quart of large oysters, suited  
to taste, one egg beaten and half  
cup of milk added to it; remove  
oysters from liquor to cracker dust; do not  
dry the oysters, but let the cracker dust  
absorb liquor; then dip in the egg and  
milk, return to the cracker dust the second  
time and press firm in it; when wanted  
have ready a chafing dish or deep frying pan,  
with butter and lard, half of each, and  
when smoking hot, fry brown; put on hot  
platter and ornament with sprigs of pars-  
ley and quarters of lemon.

# OYSTERS STEAMED IN CHAFING DISH.

Mrs. Sarah L. Morris,  
Tarboro, N. C.

FIRST, always have your pan of hot  
water, with made dishes or plates,  
and a covered dish set in the pan of  
hot water, as anything served from a  
chafing dish should be hot. Put a tea-  
spoonful nice sweet butter in the warm,  
covered dish, so it will melt; drain every  
drop of liquor from your oysters; say about  
a pint; this will serve two people. Have  
your chafing dish hot before putting the  
oysters in; then cover tight and let them  
steam.

# OYSTERS—WESTERN STYLE.

Mrs. Morgan Brown,  
355 Central Avenue,  
Albany, N. Y.

TAKE one quart oysters; drain off juice  
and set aside; take porcelain baking  
dish, grease with butter; put layers  
of cooked potatoes sliced; then layer of  
oysters; then one of grated bread crumbs  
or crackers; repeat the layers, having the  
layer of crackers on top; put generous lump  
of butter on top; pepper and salt to suit;  
add one-half cup canned tomatoes, strained;  
lastly, add juice of oysters; bake in mod-  
erate oven fifteen minutes. A nice dish for  
luncheon.

# OYSTERS "A LA POULETTE."

G. G. Ackerman,  
No. 60 Broadway,  
Consolidated Exchange.

HAVE water in chafing dish boiling.  
put in blazer heaping tablespoonful  
butter, half saltspoonful white pep-  
per, half teaspoonful salt, mix half pint  
cream and one tablespoonful flour together,  
add to this four or five stalks of celery  
from heart of bunch, chopped fine; pour in  
the melted butter, the cream and celery,  
then the oysters. Cook until oysters curl  
on edges and serve on hot buttered toast.

# OYSTER A LA MARGUERITE.

Marguerite Miller,  
Box 234,  
Woodbridge, N. J.

TAKE one quart of butter, a dozen  
large oysters, tablespoonful of  
chopped table celery, salt and pepper  
to taste; simmer for three minutes; add a  
wineglassful of sherry; simmer two min-  
utes longer; serve on toast.

# A SIMPLE AND CHEAP WAY OF SERV- ING OYSTERS.

Miss Geneva Beaman,  
Corner Allen Ave. and Daniels St.,  
Pawtucket, R. I.

TOAST enough stale bread to co-  
a medium-sized platter, put yo-  
oysters on the stove, liquor and  
all, to get red-hot, but do not let them  
shivel up; add a lump of butter,  
pepper and salt to taste, when hot  
enough turn them on the platter with  
the toast and serve hot. These are  
delicious for tea, and can be made in  
a few moments.

# CREAMED LOBSTER.

Mrs. Charles E. Bennett,  
87 Pine street,  
Binghamton, N. Y.

TAKE one can or two good-sized  
fresh lobster, cut lobster meat  
into small dices, then take one  
pint of cream, to which add a little  
cayenne pepper and salt; place cream  
in chafing dish and allow to cook  
slowly until small bubbles appear  
around edge of dish; then add the  
yolks of four or five eggs, which have  
been previously beaten together to a  
froth. The moment the small bubbles  
appear around edge of dish add the  
beaten egg yolks and whisk cream and  
yolks together in dish briskly a few  
seconds. While so doing turn down  
light a trifle so as to reduce tempera-  
ture and thereby avoiding cracking or  
separating of cream and eggs; add a  
little good sherry and lobster dices.  
Stir all together, turn up light suffi-  
ciently to keep all warm; serve on  
small plates or tiny deep dishes.

# SALMON CROQUETTES.

Mrs. Mary O'Loughlin,  
116 High Street,  
Naugatuck, Conn.

ONE can of salmon, one egg well beat-  
en, one-half cup of bread crumbs, salt,  
cayenne pepper, nutmeg, juice of half  
a lemon; drain off the liquid and mince  
the fish; melt and work in the butte-  
r season, and if necessary moisten with  
little of the liquid; add the crumbs; fo-  
the parts into rolls, which flour thickly al-  
stand them in a cold place for an hour; fr-  
in hot fat and serve on a hot plate ga-  
nished with fresh parsley.

# BAKED ROE SHAD STUFFED.

Mrs. J. H. Stelling,  
12 Central Avenue,  
Asheville, N. C.

PARBOIL roe in a little salted water,  
in which a few cloves, a bay leaf and  
a dust of cayenne pepper has been  
added; boil about five minutes; then skim  
roe and mix it with a large coffee cup of  
dry bread-crumbs (grated), two tablespoon-  
fuls of butter, two tablespoonfuls of chopped pars-  
ley, one teacup of canned tomatoes (not  
the watery part), one tablespoonful of Wor-  
cester sauce, salt and pepper to taste; af-  
ter cleaning shad dry with towel rub a  
little salt and pepper into it; then stuff  
with the above; put in well-greased baking  
pan with slices of fat bacon strip over the  
shad, constantly basting with butter and a  
little hot water in which a little lemon  
juice or vinegar and tomato catsup has  
been added, and just before taking up re-  
move bacon and pour over shad a glass of  
sherry or Madeira wine with a dash of ta-  
basco sauce.

# CREAMED SALMON ON TOAST.

Mrs. A. P. Haynes,  
2 Brimblecom Street,  
Lynn, Mass.

ONE pint of milk, heated in double  
boiler to boiling point; then add one  
tablespoon of flour and one of butter,  
rubbed well together; stir until thickened,  
salt to taste. When thickened remove to  
back of stove and add one small can of  
salmon steak or one-half pint of fresh  
salmon and two hard-boiled eggs chopped  
fine. Have ready six slices of nicely  
browned, buttered toast and pour the cream  
over these. Serve at once.

# TOMATO SAUCE FOR MEATS.

Mrs. J. B. Graves,  
5 State street,  
Auburn, N. Y.

PARE and slice one peck of ripe to-  
matoes, chop fine four onions, put  
in an earthen jar and stir in near-  
ly a half pint of salt; let it stand twen-  
ty-four hours; over night drain off the  
liquor through a colander, throwing  
the liquor away; add to the tomatoes  
and onions two quarts of vinegar, one  
and a half tablespoonful of mustard,  
one-quarter of a pound of mustard  
seed, one teaspoonful of cayenne or  
black pepper, one cup of sugar; cook  
slowly, stirring often until the onions  
cook perfectly.



Spaiah Phusey Dr 3 Lk<sup>ns</sup> Thread 40 6  
 Del<sup>d</sup> his wife

12<sup>th</sup> Isaac Simons Dr 2 Sugar 2/ d<sup>r</sup> Himself

Mush<sup>d</sup> Dr To Samuel Jennie  
 making boat & trunks 19.6  
 Lip<sup>d</sup> to him to batamant 5.6

14 "  
 5 7/2

James & son Allen Dr 1 yd Muslin Thread  
 10 James

Seth Russel and sons Dr 1/4 Indigo - 5  
 1/4 Lins 1/9 Delivered to Seth's wife - 1 9

Allen Shepherd Dr To Cash Ch  
 1/2 postage Letter 99  
 Ditto forwarded 19<sup>th</sup> ditto 19 38 128

Pres<sup>d</sup> Tush Dr To Cash Ch  
 1/2 postage Letter - 19

David Fisk Dr 2 Sugar 48  
 d<sup>r</sup> Himself

16 Ezra Thomas Dr 1/4 m b. sails in 8/ 20  
 d<sup>r</sup> Himself

Cash Dr To Ship Bedford (our eight)  
 Rec<sup>d</sup> from John for Receipt - \$125

Cornelius Howland Dr 1/4 3/4 3/8 1 2  
 d<sup>r</sup> Sam Bonny

Joseph Howland Dr 1/4 1/2 butter 10 3 10  
 1 doz screws 4 d<sup>r</sup> E Sampson " " 4

16 Manashek Sampson Dr 1/2 m b. cloth 5 5  
 1/2 m b. 13 1/2 1/4 1/2 3/4 1/8 16 9

1/2 m b. 2 3 1/2 1/4 1/2 1/8 3 2  
 1/2 m b. 3/4 1/2 1/4 1/8 1 1  
 5 yds India Cotton 2/8 d<sup>r</sup> ditto 13 4

Eligah Gerriton Dr 2 Ballance ditto 2 15 4  
 waistcoat 2/

John  
 Howland  
 List



# PUDDINGS

## PUDDING TO KEEP SIX MONTHS.

Mrs. Estella A. Harvey,  
5 Wentworth Avenue,  
Concord, N. H.

ONE and three-quarter pounds raisins, stoned and chopped; one-quarter pound currants, washed clean; two ounces citron, chopped fine; one pound beef suet, one tablespoonful of flour, mixed with suet and chopped; one pound white sugar, two ounces Jordan almonds, blanched; one ounce candied lemon peel, one ounce candied orange peel, juice and grated rind of one lemon, juice and grated rind of one orange, three-quarters pound of nice fine bread crumbs, one tablespoonful ground cloves, one of cinnamon, one of nutmeg, one wine glass of Madeira wine, one of brandy, one of Santa Cruz rum; let all the above set three days; now add one gill of cream, eight eggs, one teaspoon of salt; make into three puddings and boil eight hours steady. Marthen bowls are the best to use for this purpose. Tie a greased and floured cloth over each one after the pudding has been packed in it. These puddings are made in cool weather and about three weeks before using. When wanted steam them two hours more. Just before the pudding is put on the table throw a wine glass of brandy over it and set the brandy on fire and bring it to the table flaming. This is called the ideal pudding.

## LEMON PUDDING.

Miss Lillian M. Dumont,  
91 Chatham Street,  
Worcester, Mass.

ONE quart of milk, half dozen large crackers, rolled fine (or the same quantity of bread crumbs), yolks of two eggs, half cup of sugar, small piece of butter, grated rind of a large lemon; bake slowly.  
Frosting—Whites of two eggs, juice of one lemon, and one cup of sugar; spread on the pudding when done and brown.

## POTATO PUDDING.

Mrs. J. W. Kelly,  
193 Bellevue Street,  
Dallas, Tex.

THREE large potatoes, two pounds chopped raisins, one pound currants, butter size of an egg, one teaspoon allspice, one teaspoon nutmeg, one teaspoon salt. First cook and mash potatoes; when perfectly cold add salt and enough flour to make stiff; then add raisins, currants, butter, allspice, nutmeg; mix well with the hands, roll into a ball; then take pudding cloth and, after wringing out of cold water and flouring the inside well, put in the pudding; tie up firmly and put in kettle of boiling water; boil two hours; serve with any kind of sauce desired; put saucer in kettle before putting in the pudding.

## GREEN OR CANNED CORN PUDDING.

Mrs. H. L. Gettin,  
1930 Linden Avenue,  
Baltimore, Md.

ONE quart milk, five eggs, two tablespoonfuls melted butter, two tablespoonfuls white sugar, one dozen ears corn; grate the corn from the cob, but if canned, chop fine; beat whites and yolks of eggs separately; put the corn and yolks together, stir hard, and add butter, then the milk, gradually beating all the while; next the sugar and a little salt; lastly the whites; bake slowly at first in covered dish for an hour; remove cover and brown fine; half this quantity will do for four or five persons.

## HOT PRUNE PUDDING.

Mrs. Mary Finian,  
Dana place,  
Englewood, N. J.

ONE cupful of cooked prunes, pitted and broken into pieces, with juice enough to moisten them. Beat the whites of five or six eggs to a stiff froth, add gradually one-half cup of powdered sugar, then add the prunes and one teaspoonful of cream of tartar and pinch of salt. Put in a buttered pudding dish and bake about twenty minutes in a hot oven. Eat with whipped cream.

## ORANGE PUDDING.

Mrs. K. Fox,  
118 Congress Street,  
Newark, N. J.

PEEL and cut five sweet oranges into thin slices, taking out the seeds. Pour over them a coffee cup of white sugar. Let a pint of milk get boiling hot by setting it in a pot of boiling water; add the yolk of three eggs, well beaten; one tablespoonful of corn starch. Make smooth with a little cold milk; stir all the time. As soon as thickened pour over the fruit. Beat the whites to a stiff froth, adding a tablespoonful of sugar, and spread over the top for frosting. Set in the oven for a few minutes to harden. Eat cold or hot for dinner or supper. Berries or peaches can be substituted for oranges.

## DICKSY PUDDING.

Mrs. A. Downes,  
Hanicsburg, Cumberland Co.,  
Pennsylvania.

## HUCKLEBERRY PUDDING.

Mrs. R. P. Titus,  
Westbury Station, L. I.

ONE quart can huckleberries, one loaf bread (not too fresh), one pint cream, one teaspoonful vanilla, two tablespoonfuls sugar; put huckleberries on stove to heat; let them get hot, not boiling; cut the crust off the loaf and slice it, one inch thick; have ready a round dish—one that a tea plate will fit in the top of—and fit the bread in sides and bottom; next pour off the hot berries on this, and then put in another slice or two of bread; then the remainder of berries; put tea plate on top and an iron on it to press it down, and put it away to cook; it is better made the day before you want to use it; just before you wish to serve it beat the cream with sugar and vanilla to stiff froth, and turn the pudding out on round platter; it will be solid and moulded the shape of dish, and there will be some juice that will not have soaked in; let that go all around the pudding and pile the cream on top. It makes one of the prettiest dishes I have ever seen, and one that tastes just as well as it looks. This recipe is, as far as I know, entirely original.

## KENTUCKY PLUM PUDDING.

Mrs. Annie P. Ensmal,  
55 North Mill Street,  
Lexington, Ky.

ONE pound of raisins, stoned and cut; one pound of currants, one pound of sugar, three-quarters of a pound of apples chopped very fine, one-half pound of beef suet chopped very fine, one-half pound butter, one-half pound stale bread, grated; one-half pound flour, eight eggs, whites and yolks beaten separately; one-half pint of whiskey (best quality), one-half pint of wine, one pint of milk, two nutmegs, grated; one tablespoon of ground mace, one tablespoon of cinnamon, pinch of salt; cream the butter and sugar together; whip whites and yolks very light; then add one-half of the milk to the whites and stir in the flour and the bread; now add the creamed butter and sugar and then the yolks; then put in the suet and fruit alternately; now add whiskey, wine and spices, then the remainder of the milk; stir all well together, and if not sufficiently stiff add flour to make it of the right consistency; boil or steam four hours; serve with any rich sauce.

## SUET PUDDING.

Mrs. E. R. Chaffee,  
263 Front Street,  
Binghamton, N. Y.

ONE cup of chopped suet, one cup of molasses, three cups of flour, one cup of sweet milk, one teaspoonful of cinnamon, one teaspoonful of ginger, one teaspoonful of salt, one-half teaspoonful of cloves, one-half cup of raisins, one-half cup of currants, two and a half teaspoonfuls of baking powder; steam two and a half hours. Serve with any kind of sauce.

## CHOCOLATE PUDDING.

Miss Lulu Denike,  
1122 ark Street,  
Peekskill, N. Y.

ONE quart of milk (scalded), two squares chocolate, grated and wet with milk and stirred in the scalded milk; when chocolate is dissolved pour in a pudding dish. Yolks of six eggs, well beaten; six tablespoonfuls of sugar; stir all together, bake one-half to three-quarters of an hour. Beat whites of eggs to a stiff froth, and six tablespoonfuls of powdered sugar; spread on the top when baked. Then put in the oven until brown.

## PUFF PUDDING.

Mrs. H. M. Bennett,  
Takoma Park,  
D. C.

SIX eggs; three tablespoonfuls of flour; one pint of new milk; heat the whites to a froth; pour into a greased pan and bake while you are eating.  
Dressing or Sauce.—One cup of sugar; one cup of butter; half cup of flour; stir all the time while cooking; boiling water, and flavor with vanilla.

## PRUNE PUDDING.

Mrs. W. Breen,  
146 Hudson Avenue,  
Green Island, N. Y.

ONE cup prunes; whites of five eggs, one heaping cup pulverized sugar. Beat the eggs very stiff and add the sugar gradually. Cook the prunes about an hour, or until thoroughly cooked, pit them, and after cutting up fine add to the sugar and eggs, and beat all together thoroughly with a Dover egg beater. Bake in a rather slow oven the same as a meringue.

## GRAHAM PUDDING.

A. T. Keyser,  
1058 Main Street,  
Melrose, Mass.

THREE-QUARTER cup molasses, one half cup butter, three-quarter cup sweet milk, one egg, one cup raisins, seeded and chopped; one-half cup currants, one-half cup grated citron, one and one-half cups graham flour, one teaspoonful soda, one teaspoonful cinnamon, same of cloves and a little of nutmeg; steam three hours and serve with cold cream.

## CHOCOLATE ALMOND PUDDING.

Mrs. E. Stern,  
56 Elm street,  
Albany, N. Y.

THE yolks of ten eggs, one cup of pulverized sugar, one cake of German sweet chocolate grated, one quarter of a pound of finely chopped almonds, one cup of rolled cracker dust, one glass of sherry wine, the whites beaten to a froth and put lightly through, and bake in a moderate oven. First stir the yolks of eggs half an hour with the sugar; then put in the chocolate, then the almonds, then put in the cracker dust and then the wine, and last the whites of the eggs.

Sauce—Take two cups of milk and put in a double boiler, then half a cake of chocolate and let it come to a scald and sweeten. Then have two yolks of eggs beaten in a bowl with a tablespoon of cold water and a few finely chopped almonds, then gradually stir in the scalded chocolate, beat the whites of the two eggs and put on the top with a little sifted powdered sugar.

## DELMONICO PUDDING.

Melvina L. Zander.

DISSOLVE a quarter box of gelatine into three cups of raw milk in a kettle, place on the stove, stirring same constantly until it comes to a boil. Have ready in another dish three yolks mixed with a scant cup of powdered sugar. Pour on this a little of the above, boiling, and then pour it into the kettle containing the dissolved gelatine. Stir this mixture constantly until it comes to another boil, then take off the fire and let it cool a little. Have also ready the white of three eggs stiffly beaten, which pour into the kettle (retaining of same enough to grease a high cake pan), also one wine-glassful of white wine and two teaspoonfuls of vanilla extract, stirring the entire preparation thoroughly without putting same on the fire again. Use a high cake pan, grease same with the beaten white of two eggs and line the bottom of pan with crystallized cherries. Pour on tins a layer of the custard prepared as above, then put on a layer of macaroons, again a layer of custard and macaroons and repeat once more. Then place the pan for a few hours on ice to let the pudding cool thoroughly; turn same into a cake dish, bringing the crystallized fruit to the top, when it is ready to be served with whipped cream.

## QUEEN OF PUDDINGS.

Mrs. Louise A. Norris,  
344 Willoughby Avenue,  
Brooklyn, N. Y.

TAKE one pint of nice bread crumbs, add one quart of milk, one cup of sugar, the yolks of four eggs well beaten, the rind of a fresh lemon grated fine, a piece of butter the size of an egg; then bake until well done; now beat the whites of four eggs to a stiff froth, adding a teaspoonful of powdered sugar in which has previously been stirred the juice of the lemon; spread over the pudding a layer of jelly; then foam the whites of the eggs over and place in the oven till slightly browned; serve with cold cream. It is the richest pudding known to cooking.

## BIRD'S NEST PUDDING.

Mix two large tablespoonfuls of flour with a pint of milk, a little salt, two well-beaten eggs; have ready six tart apples, peeled and cored; fill with sugar and strips of citron; spice to taste; set the apples in an earthen pudding dish which has been buttered, pour over them the batter and bake three-quarters of an hour. Serve with sweet sauce, flavored with lemon.

## SUET PUDDING.

Mrs. O'Shaughnessy,  
403 Hancock Street,  
Brooklyn, N. Y.

ONE cupful of suet, chopped fine; two and one-half cupfuls of flour, one cupful of raisins, one cupful currants, one-half cupful molasses, a little salt, two teaspoonfuls of baking powder, one cupful warm water; steam two hours.

## ATMOSPHERE PUDDING.

Mrs. John Lehman,  
Northport, L. I.

BOIL one pound prunes until tender and soft, seed and mush them fine, put in earthen dish with the beaten whites of four eggs, sweetened with powdered sugar to taste; bake until light brown; serve cold with whipped cream.



OYSTER PATTIES.  
Mrs. W. S. Fry,  
Palatka,  
Fla.

twelve medium sized oysters  
small saucepan and add one-  
tablespoonful of butter, one-  
teaspoonful of white pepper,  
even teaspoonful of salt, put  
fire and cook until the oysters  
curl; then mix the yolks of two  
h one-half cupful of cream, add  
oysters, stir over the fire until  
boiling, then instantly remove  
them into six hot patty cases  
one-half tablespoonful of butter  
cepan, add one-half tablepoon-  
our, stir a few minutes, add the  
rom the cooked oysters and  
milk to make one cupful in all,  
cook to a thick, smooth sauce,  
d the cooked oysters.

OYSTERS.  
Mrs. T. F. Humphries,  
Berkley, Norfolk Co., Va.

one quart Horn Harbor or  
ther good oysters in chafing  
dish, piece of butter large as an  
t fine two stalks of celery, sea-  
suit taste with Worcestershire  
pepper and salt. Cook until  
ing hot, and just before the oys-  
are taken out of pan add two  
es of Duff Gordon Sherry. Then

OYSTER PIE.  
Mrs. E. F. Adams,  
388 High Street,  
Darlington, N. J.

hundred good stewing oysters, six  
hard boiled eggs, pepper, salt, but-  
ter; cup for centre. Make a good  
crust, cut a portion in small squares  
filling; bake a light brown. Line a  
are pan and partially bake under crust  
sides. After cooling some put in a  
er of oysters, and put a few extra in  
entre to retain most of the juices, then  
ayer of egg, cut in rings, pepper, salt,  
little flour, and bits of butter, with a  
all quantity of milk and oyster juice,  
ording to judgment; then small crusts;  
tinue these layers until pan is filled;  
n cover with crust, cutting out around  
cup; bake in good oven about a half  
r. When done, before going to table,  
ore cup and juice will flow through.  
e cup is used that the crust may not  
sadden. A very small dash of Cayenne  
proves. I think if these directions are  
lowed you will be pleased.

ESCALLOPED OYSTERS.  
Mrs. F. C. Stanton,  
90 West Street,  
East Orange, N. J.

AKB solid oysters, wash and drain  
them. Butter a deep dish and line  
with stale crumbs of baker's bread  
rick loaf); then put a layer of oysters,  
ad over them small bits of butter; sprinkle  
ith pepper and salt; then a layer of  
rums, then oys.ers. and season as before  
n till the dish is full. About fifteen min-  
tes before baking pour over a small half  
up of oyster broth, the same of Sicily  
ladeira wine. Bake three-quarters of an  
our, or until brown. Cracker crumbs can  
be used instead of bread if preferred.

OYSTER SALAD.  
Mrs. W. Quick,  
173 St. Nicholas Avenue,  
New York City.

PARBOIL the oysters in their own  
liquor, drain them dry, cut in small  
bits, mix them with chopped lettuce.  
Boil six eggs, chop the whites, add to let-  
tuce and oysters, put the yolks in a dish,  
add yolks of two raw eggs, with a spoon  
mash cooked and raw eggs, then pour in  
enough olive oil to make a stiff paste, then  
add mustard, pepper, salt and lemon juice  
to taste. Beat the whites to a stiff froth  
and stir in dressing. Mix all together and  
have dish dressed with lettuce leaves and  
oil.

OYSTERS AND MUSHROOMS.  
Mrs. William G. Houston,  
3107 Locust Street,  
West Philadelphia, Pa.

TWENTY-FIVE oysters, one small tea-  
cup mushrooms, either fresh or canned,  
one teacup veal stock, one teaspoon  
onion juice, one teacup cream, lump butter  
size of walnut, one dessert spoon of Worces-  
tershire sauce and salt and pepper to taste;  
cook mushrooms separately in a little water,  
put butter in chafing dish, and when melt-  
ed rub in one dessertspoon flour, then add  
stock, cream, onion juice, Worcestershire  
stock, cream, onion juice, and, lastly, mush-  
rooms and pepper, all boil about five

ONE quart of flour, butter the size  
of an egg; one teaspoon of  
cream of tartar, one-half tea-  
spoon of soda, one pinch of salt; rub  
well together, add sour milk to make  
a thick pastry, then roll out in a cake  
and spread with something tart, then  
roll up, then lay in a pudding dish;  
add teacup of cold water, one-half cup  
of sugar and a piece of butter the size  
of an egg; put in oven and bake one



OYSTERS FRIED A LA VILLEROI, WITH  
TOMATO SAUCE.

Mrs. Fred E. Getz,  
834 West Baltimore Street,  
Baltimore, Md.

PARBOIL three dozen oysters in their  
own liquor, with half a pint of veal  
broth and an ounce of butter; drain  
on a sieve; return the gravy to the fire  
with two ounces of butter, kneaded with  
two of flour; add three beaten egg yolks,  
salt, pepper and nutmeg, and boil two  
minutes; now mingle the drained oysters  
with this sauce, and pour into flat pans to  
cool. When cold, join the oysters in pairs,  
well overlaid with the sauce; roll in cracker  
crumbs; then in egg, and again in the  
crumbs, and fry in plenty of hot fat. Lay  
on a warm platter, fill the centre of platter  
with parsley, surround with quartered lem-  
ons, and serve with tomato sauce, in a  
boat.

Tomato Sauce—Stew one pint of toma-  
toes with one bay leaf, one sprig of parsley,  
one blade of mace; cook fifteen minutes;  
strain and set aside to cool; melt one  
tablespoonful of butter in a saucepan; add  
one tablespoonful of flour, stirring until  
smooth; add one cup of the strained tomato  
juice; cook about three minutes. Pour into  
sauceboat and serve.

FRICASSEED OYSTERS.

Mrs. M. E. Fox,  
No. 305 West 125th Street,  
New York City.

TWENTY-FIVE large oysters, two  
ounces of butter, a tablespoonful of  
flour, yolk of two eggs, a little salt,  
very little red pepper, teaspoonful of lemon  
juice, a little nutmeg. Put the oysters on  
the fire in their own liquor. The moment  
they begin to boil turn them into a colander,  
letting the liquor run through into a hot  
dish. Put into a saucepan the two ounces  
of butter. When it bubbles sprinkle in a  
tablespoonful of sifted flour; stir till it  
cooks. Let it cool a moment, stirring well  
with a wire whisk; then add a teacupful  
of oyster liquor, take it from the fire; mix  
in well the beaten yolks of the two eggs, a  
little salt, very little red pepper, the lemon  
juice and nutmeg. Beat it well, return to  
fire to set the eggs without allowing it to  
boil, put in oysters last and garnish with  
thin slices of lemon.

CREAMED OYSTERS.

Mrs. Annie E. Chesbrough,  
166 Prospect Street,  
Willimantic, Conn.

A PINT of cream, one quart of oysters,  
a small piece of onion, a very small  
piece of mace, a tablespoonful of  
flour, and salt and pepper to taste; let  
the cream, with the onion and mace, come  
to a boil; mix flour with a little cold milk  
or cream and stir into the boiling cream;  
let the oysters come to a boil in their own  
liquor, and skim carefully; drain off all the  
liquor and turn the oysters into the cream;  
skim out the mace and onions, and serve.

OYSTER SAUTE.

Two dozen large oysters, two table-  
spoonfuls of butter, four of fine crack-  
er crumbs, salt, pepper; let the oysters  
drain in the colander; then season with  
salt and pepper and roll in the crumbs,  
have the butter very hot in a frying pan  
and put in enough of the oysters to cover  
the bottom of the pan; fry crisp and brown,  
being careful not to burn; serve on hot  
toast.

MOTHER'S THANKSGIVING PUDDING.

Miss Jessie F. Jewett,  
21 Hillcott Street,  
Laconia, N. H.

FINE crackers, four quarts of sweet milk,  
pint and a half of sugar, six eggs, one  
tablespoonful of salt, one tablepoon-  
ful of cinnamon, one nutmeg, one pound of  
stoned raisins, one cup of suet; have an  
extra quart of milk to fill it up, as it dries  
away; bake it five hours, better seven.

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BOILED PUDDING. 1 10  
F. B. Herman,  
331 West Fifty-eighth Street,  
New York.

OAK three cups of stale bread, one  
cup of flour, quarter pound of raisins,  
quarter pound of citron, quarter pound  
currants, one cup of molasses, one table-  
spoon of cinnamon, one spoonful of cloves,  
and grate a little nutmeg; quarter pound  
chopped suet, two eggs; butter your form  
and boil for three hours; serve with a wine  
or hard sauce.



Vero Bedford 17th 24<sup>th</sup> 1801

Gilbert Russell Dr 12 lbs Coffee 1/10  
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John Riche Dr to Cash  
for Saml Rodmans order on Eliza  
Sigourney & Sons inclosed in a letter  
by mail of this date for \$300

Andrew Loran Dr 4 lbs Coffee 2/ 8.

Bingornum Delingham Dr 1 quire  
Sand paper 4/6

Domesticus Howland Dr 4 pair hinges 10 3 4  
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James Mear Dr 2/4 1/2 letter 2/3 d<sup>o</sup> him self 14 8

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James Barker Dr 1 brush 3/ 3  
d<sup>o</sup> himself

James Ingraham Dr 1/2 1/4 Calico 2/10 4/3 4  
d<sup>o</sup> himself

John H. Dr 1/2 1/4 Calico 2/10 4/3 d<sup>o</sup> him self

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Ben Bedford 1 m. 28 1805

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Thomas Kimball Dr

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Ship Ocean Dr To Ship Bedford our Eight

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Dunk being for our pack of \$2000 of  
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Jonah Wood Dr 3 piles & up for 2 10

William West Dr 7 1/4 Sugar .. 6

1 lb Tea & his - son 3

Dr Mr Russell Dr 1/4 m 10 rails 3/4 2 8

Dr Tobacco 9 .. Dr Mr Russell 2 8

30 " 3/4 m Whippy Dr balance of Coat 1 1 3

James Durfee Dr 1 pile 2/3 & his journeyman 2 3

Dr Maria Weeks Dr 1 cornell 6/4 6  
at himself

Cornelius Horland Dr 1/2 m 20 rails 9/4 9 -  
at Saml Bonny

Dr John Willis Dr 1/4 m 10 rails 3/4 5 -  
at himself

Dr Anthony Dr 1/2 m shoes 7/4  
1 lb Soap 1/4 at Mary - -







# ENTREES

## PORK CHOPS IN CASES.

Mrs. C. S. Fox,  
111 East Twenty-fifth Street,  
Baltimore, Md.

**T**RIM eight pork chops nicely, scraping the bone bare for two inches. Make a fry of half a can of tomatoes, half an onion sliced thin, add the chops and scraps and cook slowly an hour. Then add two dozen blanched almonds, and half cup raisins, swelled in hot water, tablespoonful capers, tablespoonful of wine, teaspoonful coriander seeds, one clove of garlic, and a pinch of saffron that has been powdered to fine paste in a mortar, adding half cup of water; then pour all into the stew. These should be added after the meat has been cooking a few minutes. Cut heart-shaped papers and wrap the chops afterward in them; when the chops are done remove from the gravy and keep warm until the meat trimmings have been chopped very fine and put back in the pan with the almonds and a hard-boiled egg, cut fine; also a few chopped olives. Place a spoonful of this dressing on one half of the paper and place the chop on top with the bone end outside of the paper. Fold down the edges. Brown lightly in the oven. Turn in a plate with a sprig of parsley in each chop.

## FRICASEED CHICKEN.

Mrs. E. H. Pray,  
Weymouth, Mass.

**T**AKE a Spring Chicken weighing four pounds; singe and remove all pin feathers; thoroughly wash and wipe dry; dissect it neatly. Put it in about two quarts of cold water and watch that the water does not boil away. When tender add a quarter of a pound of butter; salt to taste; make a thickening of a dessert spoonful of flour, mixed with a little cold water. Make a dumpling consisting of one pint of flour, one heaping teaspoonful of cream of tartar, one-half teaspoonful of soda and a little salt. Mix soft as possible to roll; have the dumpling the size of the kettle and make an incision in the centre. Let it cook from twenty minutes to half an hour after putting it in before serving.

## STEW PLEBEIAN.

Mrs. Harry S. Potter,  
103 Church Lane, Flatbush,  
Brooklyn, N. Y.

**S**TEW PLEBEIAN is what I call it, because my husband says that is the reason my recipe won't win the chafing dish, but it is economical, very delicious, and I have never seen this exact method of preparation in any cook book. Therefore I have hopes. Purchase two pounds of the lower round of beef. Have it cut in cubes about three inches square. Heat a frying pan very hot and put in the cubes of meat, turning with a fork till all the sides are seared. Roll it all in flour. This prevents all juice from escaping. Place meat in stew pan and pour in carefully at one side so as not to wash off flour one cup of boiling water. Place on stove, where it will simmer gently for three hours. One hour before serving add salt and pepper. It must be covered tightly, and the meat will be succulent and the gravy, self-thickened by the flour on the meat, delicious.

## CHICKEN TURPINE.

Mrs. F. E. Rowe,  
708 Union Street,  
Schenectady, N. Y.

**P**UT in a chafing dish one tablespoon of butter, one tablespoon flour, add one-half cup of sweet cream, one-quarter teaspoon of mace, one-eighth teaspoon of cloves, salt and pepper to taste; add one pint of chopped meat, chicken or veal, add the whites of three hard boiled eggs, cut fine, and the yolks made smooth with a little cream; add one gill of sherry wine if desired. Serve hot or put in a mould and serve cold.

## DEVILLED KIDNEYS.

Mrs. E. Hare,  
371 West 119th Street,  
New York City.

**T**VELVE sheep kidneys, split in half, remove the white tubes and centre fat portion, scald kidneys and remove skin; two ounces of butter; when hot drop in the kidneys; cook quickly; dust with salt and pepper; put over a tablespoonful of onion juice, tablespoonful of Worcestershire sauce and four tablespoonfuls of sherry. Serve smoking hot.

## SOUTHERN HAMBURG STEAKS, MARYLAND STYLE.

Mrs. John Kastendike,  
19 North Carey Street,  
Baltimore, Md.

**T**O ONE pound of lean, tender beef (the upper round is preferable), chopped very fine, add three-quarters of a medium-sized cup of rich milk or cream, pepper and salt to taste. Mix thoroughly. Mould carefully into six or seven cakes, rolling each one as formed into wheat flour, patting it on with the hands until it is well covered and of good shape. Have ready a hot frying pan, in which drop a lump of butter the size of a hen's egg. Fry a nice brown, being careful not to let them burn. Let them remain in the pan fully ten minutes, turning frequently. When done remove them from the pan; make a brown gravy by adding slowly one heaping teaspoonful of wheat flour to the butter that remains in the pan; add three-quarters of a cup of boiling water, stirring constantly to keep from lumping; pepper and salt to suit the taste, and boil a couple of minutes. Pour over the cake and serve very hot. A small minced onion will improve the steaks to some persons. If used add to the chopped beef when you use the milk or cream.

## BEAN STEW.

Mrs. Julia B. Townsend,  
625 E Street, N. W.,  
Washington, D. C.

**T**AKE one pint of small white navy beans; wash, put in a boiler and put over them three pints of cold water; put in two pounds of fresh beef with a little fat on it; brisket or plate meat is very good; as soon as the beans begin to crack, put in salt and pepper to taste; clean and slice three medium-sized onions, and three medium-sized potatoes; cut them small; also one-half can of tomatoes, and one bunch of pot herbs cut small; put on the back of the stove, and cook slowly until the beans are done, being careful not to burn; if the water cooks out add a little; when done it should be rather thick. This is one of my own recipes, and has been tested many times. I would like to compete for the chafing dish set. I send coupon from the home journal.

## DEVILLED KIDNEYS.

Kate Coleman,  
491 Beacon Street,  
Boston, Mass.

**T**AKE one dozen lambs' kidneys, place in cold water and remove the outer skins. Then, holding one, cut it as you would prepare a clingstone peach and throw away the centre part, containing the sinews and other tough portions. Put in the chafing dish and heat the following: One-half cup strong soup stock, one saltspoon of salt, one-half cup sherry wine, one-half saltspoon of red pepper, one tablespoonful of butter, one teaspoonful dry mustard, one tablespoonful of browned flour, one teaspoonful of chopped parsley, one tablespoonful Worcestershire sauce, two teaspoonfuls of powdered sugar. When hot add the pieces of kidneys and cook five or six minutes only. Serve very hot on toast.

## IRISH STEW.

Mrs. Joseph J. Dunn,  
3 East 134th Street,  
New York City.

**T**AKE a loin of mutton, cut it into chops, season it with a little salt and pepper, put it into a saucepan and just cover it with water; let it cook half an hour. Boil two dozen potatoes, peel and mash them and stir in a cup of cream while they are hot; then line a deep dish with the potatoes and lay in the cooked chops, two onions and two small carrots, sliced very thin; cover over with the rest of the potatoes; then set it in the oven to bake. Make a gravy of the broth in which the chops were cooked. This is a very nice dish.

## APPLE FRITTERS.

Mrs. C. F. Dawson,  
2024 Portner Place,  
Washington, D. C.

**O**NE large egg, beaten very light, add one-half cup milk, two-thirds cup of flour, beat until smooth; one teaspoonful baking powder; chop two good-sized apples; add to the batter and fry in hot grease.

## BAKED CALF'S HEAD.

Mrs. C. C. Anderson,  
331 N. Carrollton Avenue,  
Baltimore.

**W**ASH the head clean, put in a pot of water with a teaspoonful of thyme, an onion, pepper and salt; boil until the meat can be taken from the bones, then skin the tongue, remove the skin from the jaws, put into a pan, with brains, a teaspoonful each of ground allspice, cloves, mace, cinnamon and a small nutmeg grated. Take part of the water in which the head has been boiled and thicken with flour, pour on the head, sprinkle cracker dust over set in the oven and take long enough for the gravy to thicken. When taken out of the oven add sherry wine—a wineglassful. Boil three eggs hard and when cold slice and put over the top of the head.

## PINEAPPLE OMELETTE.

Mrs. E. E. Wellman,  
711 Washington Street,  
Jamestown, N. Y.

**O**NE-HALF medium-sized pineapple, very finely shredded, two eggs; two teaspoonfuls butter, three tablespoonfuls pulverized sugar, a large lump of salt. Beat the yolks and one white of egg until light and foamy, add one tablespoonful sugar and the salt gradually; pour it into a buttered chafing dish. When well puffed spread on the pineapple, reserving the juice; spread the well-beaten white of egg into which the rest of the sugar has been added over the pineapple; when well puffed roll up gradually, so it will be a nice golden brown, then pour over it the juice and serve immediately.

## CHICKEN STEW.

Mrs. Jennie Mitcheson,  
368 West Globe Street,  
Fall River, Mass.

**T**AKE one or more small chickens, put in a stew pan, cut in small pieces, with a little salt, and stew until tender. Have your potatoes cut in quarters and drop in with the chicken. While the potatoes are stewing mix up a little flour with a little salt (not much as there is salt in the stew), two cups of flour, one-quarter pound finely chopped beef suet, and a little parsley chopped fine; roll in little dumplings, and drop in the stew. When cooked serve altogether.

## BEEF A LA MODE.

Sarah Earle,  
911 Orange Street,  
Wilmington, Del.

**R**EMOVE the bone and gristle from a round of beef. Make incisions all over, half inch apart, plug up, or insert in the incisions fat pork, one clove in each, thyme and onion. Heat three pounds of lard in a double bottomed pot, put in the meat and cook four hours on a gentle fire.

## TURKEY SOUFFLE.

Sadie Hitchcock,  
943 West Ferry Street,  
Buffalo, N. Y.

**O**NE cup of white soup stock, one cup finely chopped cold cooked turkey, one cup milk, half cup rolled crackers (soaked in the cold milk), yolks of three eggs, well beaten, salt and pepper to taste, and stew very thoroughly. Last thing, add the whites of three eggs, beaten to stiff froth. Turn into buttered pudding dish and bake half an hour; serve the moment baked.

## CROQUETTES.

Mrs. William Hogan,  
No. 672 East 135th Street,  
New York City.

**O**NE large chicken; boil until very soft; just before done drop in two sets of calves' brains previously soaked in salt water, tied in a thin cloth; when cooked perfectly soft, chop very fine with the chicken; season well with salt and pepper and parsley chopped fine, and if you like, add a little nutmeg and grated rind and juice of one lemon and one cup of beef suet chopped fine as possible, a little cream if too stiff. Roll into shape; dip into rolled and sifted crackers; fry like an oyster; the softer and more creamy they are the better, just so they can be made up without falling to pieces.

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(d<sup>o</sup> 12m. 19 m. 633

Elisha Bennett Dr 5th Dec. 186  
ad 12m 026 see p 634

Genl Thomas Dr 2 knives @ 1/6.  
 Ad 12mo 17mo 30 m pa 639

An Lagerhall für Hund & Prie  
Pöster & Prie

*Sinothe marshum* D<sup>n</sup> 2<sup>d</sup> 1<sup>st</sup> bulk 90  
B4 Series G<sup>o</sup> C<sup>o</sup> Imo's superpage 643 4  
1<sup>st</sup> tape 1<sup>st</sup>. A<sup>o</sup> Imo 24<sup>th</sup> super 652. 1. 0

Isia to Hussey Dr to 1 Shovel 7/6  
for Ship phoebe

Isaiah Huppig Dr. paper Tobacco &  
6 dx Shirt Buttons - 47. 2/3 ad in Friends

James Hattie L<sup>rd</sup> 1/2 of 3 buttons - 9 1/2 p  
d. his 2 1/2 p

Munafaka Kempson Jr Dr. \$100.00

John Lewis Dr to  $\frac{1}{2}$  yd Brown Holland  $\frac{1}{3}$   
 $\frac{1}{2}$  Doz Small buttons  $9\frac{1}{4}$  Doz Large  
 buttons buttons  $1/1\frac{1}{2}$  one stick twist

Cornelius Howland Jr 1 pair Hinges 10<sup>d</sup>  
1 Doz Screws 6<sup>d</sup> W. Samuel Conary

14



# DESSERTS

## NOGAT CHARLOTTE.

Myrtle E. Robinson,  
10 Chatham Street,  
Worcester, Mass.

ONE-HALF cup blanched almonds, one-quarter cup grated cocoanut, one-half pint heavy cream, one-quarter cup powdered sugar, whites of two eggs, five drops each rose and almond extract. Chop the almonds and cocoanut in one-quarter cup granulated sugar, then pound to a paste. Whip the cream stiff and add sugar, white of eggs, beaten dry, cocoanut, almonds and flavoring. Pour into a mould lined with lady fingers, and let stand till cold.

Fruit Sauce—One cup strawberries, one orange, one banana, juice one lemon, two teaspoonfuls cocoanut, grated; one cup sugar, one and a half cups water, two teaspoonfuls arrowroot; mix sugar and arrowroot; add water and boil five minutes; then add fruit cut in small pieces, and a little grated orange and lemon rind. Cook five minutes longer and cool.

## PANOCHA.

Mrs. E. B. Bird,  
122 East Cottage Street,  
Dorchester, Mass.

(A Spanish Confection.)

FOUR cups light brown sugar, two cups walnut meats, broken into quarters, one cup cream, teaspoonful vanilla; boil the sugar and cream together until it begins to sugar on the sides of kettle. At this point put in walnut meats and vanilla, after which let it boil three minutes, and turn in buttered pans quite thick.

## HAZEL CREAM DESSERT.

F. L. Strange,  
Upper Montclair,  
New Jersey.

ONE sponge cake, one pint cream, one half cup hazelnuts, one jar pistache icing, one wineglass of sherry.

Sponge Cake—Ten eggs, one pound of pulverized sugar, half a pound of flour, one wineglassful of sherry. When the cake is cold scoop out the centre; then take the cream and add one-half cup of sugar and beat until thick, then add the hazelnuts, and put in centre of cake; cover with pistache icing. This makes a most delicious dessert.

## "TOAD IN THE HOLE."

Nellie Franklyn,  
270 West Twelfth street,  
New York.

TWO eggs, six tablespoonfuls of flour, one teaspoonful baking powder, half a teaspoonful salt, half a cupful of milk, mix well with water until a thin batter. Pour into a well greased pudding dish and lay a half dozen lamb chops in batter. Bake in a hot oven three-quarters of an hour. This is an "English" dish, plain, not expensive, but tasty.

## FUDGE.

L. Elizabeth Cooke,  
18 Maple Street,  
Providence, R. I.

TAKE two cups of sugar, one scant cup of milk, two squares or one ounce of Baker's chocolate. Let these boil for about ten minutes. Add one tablespoon of butter; take from the fire and flavor with one teaspoon of vanilla. Stir the mixture from three to five minutes, or until it begins to get thick and creamy. Pour into a buttered tin. When cold, cut and serve. It will make a wholesome as well as delicious confection.

## APPLE CHARLOTTE.

Armida O. Emanuel,  
256 West Twenty-first Street,  
New York City.

ONE four-cent loaf of bread, about two and one-quarter pounds of rich, brown sugar, three-quarters of a pound of butter, one half pound currants, one-quarter pound citron, about one dozen very large apples, four tablespoonfuls powdered cinnamon. Slice and butter your bread as you would for sandwiches, have a deep, agate pan well buttered bottom and sides, line this with the slices of buttered bread, then put in some apples peeled and sliced thin, but put them in thickly, over these small lumps of butter, a plenty of sugar, currants, citron (cut up) and powdered cinnamon; next put in slices of bread and continue this alternately until the dish is very full; cover top of dish with thin slices of bread that have been previously soaked in milk; pour over all of this two wine-glasses of brandy and two of rose water; then place a heavy plate on top the dish and bake slowly for three hours; when this is done let it get almost cold; then turn out whole as you would a cake.

## APPLE SHORTCAKE.

Mrs. P. Gasper,  
16 Cook Street,  
No. Bristol, R. I.

STIFT together two cups flour, two teaspoonfuls baking powder, one-half teaspoonful salt, and one-half cup of sugar. Work in with the fingers one tablespoonful butter; add gradually one well-beaten egg, and enough milk to make a soft dough; divide into two parts; roll out the desired shape on a floured board, and bake in Washington pie tins, in a hot oven, about fifteen minutes. Split and butter them when taken from the oven. Have five or six juicy apples cut in small slices; sweeten them to taste and warm them a little by setting them on the back of the stove. Crush them slightly and spread between and on top of the layers. Spread whipped cream on top.

## ORANGE DESSERT.

Mrs. Norman H. Howe,  
137 Gertrude Street,  
Syracuse, N. Y.

TAKE five or six oranges, cut crosswise in thin slices, pour over them one cup sugar (small). Boil one pint of milk, add while boiling the yolks of three eggs thoroughly beaten, and one tablespoon cornstarch made smooth with a little cold milk; stir all the time; as soon as thickened pour over the fruit. Beat the whites of the eggs to a stiff froth, add two tablespoonfuls powdered sugar, pour over the custard and brown in the oven. Serve by cold.

## COFFEE JELLY.

Mrs. J. K. Barber,  
Westerly,  
Rhode Island.

ONE pint of boiling coffee, two spoonfuls of corn starch, sugar to taste. Set on ice to harden. Serve with whipped cream.

## APPLE CREAM TART.

E. Butler,  
802 Hudson Street,  
Hoboken, N. J.

SIX eggs, six apples (grated), one English walnuts, one-quarter tea-cup sugar, one-half cup chopped spoonful cinnamon. Beat eggs separately, yolks and sugar beaten to a cream, add grated apples, nuts, cinnamon and few drops of vanilla, mix together; white of eggs, well beaten, and added to the above; mix lightly. Bake in two deep jelly pans in moderate oven for about three-quarters of an hour. Have pans well greased and floured. When cold cover layers with whipped cream. This is considered a very fine dessert.

## FROSTED APPLES.

Mrs. Alice Noy,  
Washington,  
Illinois.

CHOOSE six large apples; core them and stew until the skin can be removed easily. Each apple when peeled must be dipped into clarified butter covered with pounded white sugar, and the hollow left by the removal of the core filled with dates which must have been previously washed, stoned and cut into small pieces. Place the apples in slow oven and when the sugar sparkles they may be considered as finished.

## MARROW DUMPLINGS.

Mrs. M. Kolb,  
78 Chester Street,  
Buffalo, N. Y.

HALF a cup clean marrow, beaten up with one egg, a little salt and some nutmeg. When well mixed, add enough flour to break out with a teaspoon soft dumplings, the size of a hickory nut. Roll with the teaspoon in flour, and put them in boiling stock.

## WINE JELLY.

Miss G. Baylies,  
Rutherford, N. J.

ONE box of gelatine, the juice of two lemons and grated rind of one, the juice of two oranges and grated rind of one. Soak gelatine in one pint of cold water half an hour. Then add one and one-half pounds of white sugar, lemons and oranges (rind and juice) with one and one-half pints of boiling water, and last add one-half pint of sherry wine. Strain through a fine sieve or flannel cloth. (I always use Coxe's gelatine.)

## SHERRY SHERBET.

Mrs. Charles T. Warner,  
98 Burnett Street,  
Providence, R. I.

ONE quart of milk, one pint of sugar, juice of one lemon, one tablespoonful of gelatine dissolved in as little water as possible and sherry wine to taste; put in freezer, pack with chopped ice and salt and freeze as ice cream.

## TROPICAL SNOW.

Mrs. O. G. Boom,  
30 Elm Street,  
Adams, Mass.

TEN sweet oranges, one cocoanut pared and grated; one cup powdered sugar, six bananas. Peel and slice the oranges. Put a layer in a glass bowl, then strew with sugar, next put a layer of grated cocoanut. Slice the bananas thin and cover the cocoanut with them. When the dish has been filled in this order, heap with cocoanut. Eat soon or the oranges will toughen.

## KLONDIKE NUGGETS.

Original.  
Mrs. A. Hunt,  
309 South 19th Street,  
Newark, N. J.

TWO cups cornmeal, two tablespoonfuls granulated sugar, one teaspoonful salt, one cup seeded and chopped raisins. Mix and pour over enough boiling water to make a stiff dough, make into cakes with the hands, about one inch thick, and fry in deep fat until nicely browned.

## EASTER FLOAT.

Miss C. J. Stokely,  
402 Briggs Street,  
Harrisburg, Pa.

BOIL as many eggs hard as you have persons to dine, put them in cold water; when cool remove the shells, without breaking the eggs, set aside until needed. For the float take six eggs, four tablespoonfuls of white sugar, one quart sweet milk, one teaspoonful of cornstarch. Beat the eggs separately, the white to a dry stiffness; put the milk into a pan on the stove; when it comes to a boiling point drop a tablespoonful of the white into it; cook until the whites are cooked through. Then take each one out and put into a dessert dish; when you have all the whites cooked in this way add the sugar to the milk with a teaspoonful of vanilla extract; then the yolks with the cornstarch, mixing the cornstarch in a little cold milk (about a tablespoonful); first stir all the white until it thickens to a custard; take from the stove and pour into the dish with the whites; do not stir it up. When cool place your whole eggs into it, the large end downward; put away to cool until ready to serve.

## A ROYAL DESSERT.

Mrs. Ira N. Wheeler,  
75 Linsley Avenue,  
Meriden, Conn.

TAKE stale pieces of cake and pour over them inch of cream, and let stand a few minutes. Butter your chafing dish and let it get thoroughly hot. Then put in your cake and fry to a light brown. Then remove to a hot platter; then put one cut up orange, one banana and a few berries; add one scant cut of sugar; let come to a boil and serve with fried cake.

Handwritten notes at the bottom of the page, including names like "Mrs. Haskins" and "Mrs. Haskins", and some numbers like "2 1/2", "4 8", and "8".



see over 2nd 18th 1805

Abraham Smith D<sup>r</sup> 24<sup>th</sup> 18<sup>th</sup> 1805 }  
a<sup>d</sup> himself

James Duffee D<sup>r</sup> 24<sup>th</sup> 18<sup>th</sup> 1805 }  
a<sup>d</sup> himself

Abm Russell D<sup>r</sup> 24<sup>th</sup> 18<sup>th</sup> 1805 }  
a<sup>d</sup> his son } 1 1 4

Cornelius Howland D<sup>r</sup> 1/2<sup>nd</sup> 18<sup>th</sup> 1805 }  
a<sup>d</sup> Samuel Conney } 2 4

*Friend*  
Lewis D<sup>r</sup> 24<sup>th</sup> 18<sup>th</sup> 1805 }  
Silk 4<sup>th</sup> 18<sup>th</sup> 1805 }  
a<sup>d</sup> Taylor

*Self*  
Richard Hathaway D<sup>r</sup> 1 1/4 broadcloth 8/8 } 10 10  
Waistcoat pattern 7/6 d<sup>r</sup> self } 7 6

John Loggishull D<sup>r</sup> 1 bottle mustard 9/8  
a<sup>d</sup> his son 1/3

James V. Young Allen D<sup>r</sup> 1 pair Sissors 1/6 }  
a<sup>d</sup> James Allen } 1 6

Morish Wood D<sup>r</sup> 1 file 2/3 a<sup>d</sup> himself } 2 3

*Wife*  
Abigail Dolano D<sup>r</sup> 1 bed Brass 1/6 }  
a<sup>d</sup> himself

Esra Smith D<sup>r</sup> 1 1/4 18<sup>th</sup> 1805 }  
a<sup>d</sup> himself

James Duffee D<sup>r</sup> 1 file 2/3 a<sup>d</sup> his Boy } 2 3

Esra Thomas D<sup>r</sup> 3/4 m details - 12/9 }  
a<sup>d</sup> himself } 12 9

Joseph Chase D<sup>r</sup> Use of Horse & Sleigh 7 }  
Leb p<sup>r</sup> } 4  
\$ 3

Abraham Smith D<sup>r</sup> 1 file 2/3 }  
his province



5  
*Seni - Bedford 2nd 13*

*Jonas Bathaway in Ship Acca*

*See page 101.*  
 3 3/4 yds Flannel at 13/-  
 2 1/2 yds Pinings 5/- 1 Sh. Silk  
 2 yds Cobby. plate 2/6

*Andrew Swain Dr 10 Buss*

*Isaiah Hufsey Dr 1 lb. Mspice*

*Old on page 90*  
*Isaiah Sherman Dr 1 paper*

*Wm. Haskins Dr 1 lb. pepper 10/-*

*4 lb. Ginger 4/- 1/4 yd. Calico 10/- 1/4*  
*at Peter Foster*

*Samy Monahan Allen Dr*  
*1/2 lb. Knives Work 5/3*

*Paid Abraham Hix Dr 1 lb. Sugar*  
*at Peter Foster*

*1 Corn. Cont. no 29 15 in 3. Cont. Sails*  
*at Sam. Bonney 2/- 10*

*15. Daniel Anthony Dr 5 7/8 yds Calico 3/8 - 1 1 4 1/2*  
*at his daughter*

*1. In. Cogges hall Dr 2 3/4 yds Carnought - 10 3*

*1. In. Spotted Flan. 3 1/4 yds 12. Home m. d. 3/8 8 4*  
*1. In. 4 yds 12. 18 7*  
*1. Cotton Shirt 12/-*

*1. 1 lb. 1/2 yds 12. 2 3*  
*1/3 doz. male Dr 1/2 yds 12. 2 3*

*Leptanah Eady Dr 100 yds 3. 1 Stick twine - 11*

HERRING SALAD.  
 Mrs. E. Pauls,  
 Palisades Park,  
 Bergen County, N. J.

TAKE six herring, skin and split them and remove all the bones; then lay them in water for a few hours; change the water once or twice; take a nice piece of roasted veal or pork, about one and a half pounds, and cut it into small dice; peel six apples and cut them the same; also six onions; twelve boiled beets and six medium sized pickles; peel the pickles, then cut your herring and put all together in one dish.

Dressing—Take the yolks of six eggs; beat them well; while beating take a small bottle of olive oil and add to it drop by drop, stirring all the time until it becomes a thick cream; then add a tablespoon of made mustard and a little vinegar and pepper to taste; pour this over all and let it stand a few hours; shake it up several times; do not stir it, as that will break the dice.

A Nice Way to Trim the Dish—Take the whites of two very hard boiled eggs; chop them and lay them straight across the dish which you serve it in; then the yolks of the same eggs, then a row of chopped boiled beets. The effect is very pretty. Be careful to keep each part separate. The salad will improve if made the day before using and kept in a cool place.

LOBSTER SALAD.  
 Mrs. G. E. Demgar,  
 35 South Fifth Street,  
 Hudson, N. Y.

FOR a three pound lobster take the yolk of one raw egg, beat very light; then take the yolks of three hard boiled eggs (cold) and add to the raw yolk, beating all the time; add gradually a few drops at a time one half bottle of the finest olive oil, still stirring; add one and a half teaspoonful of the best English mustard; salt and pepper to taste; beat the mixture until light; add a teaspoonful of strong vinegar; cut the lobster into small pieces and mix with it salt and pepper; pour over it the dressing just before sending to the table; garnish with the whites of the egg boiled hard, celery tops and the small claws of the lobster.

CELERY SALAD.  
 Mrs. S. A. Poulton,  
 804 North Sixth Street,  
 Harrisburg, Pa.

Wash and clean your celery and cut in inch pieces, then put it in a kettle and pour boiling water on it and a little salt; when it is soft (not too soft) pour it in the colander and let it drain; then put it back in the kettle, with vinegar enough on it to cover it, and put a little sugar in the vinegar and let it come to a boil; then take it out and put it in a dish and let cool.

COOKED SALAD DRESSING.  
 Miss Grace M. Mansfield,  
 29 Jewett Place,  
 Utica, N. Y.

BEAT well three eggs. Then add one heaping teaspoonful of mustard, one-quarter teaspoonful of red pepper and five tablespoonfuls of vinegar and stir constantly. Add butter size of an egg, or oil, and boil it well in the double boiler of a chafing dish; and, lastly, add, five tablespoonfuls of thick cream when taken off the fire. This is especially good poured over cold potatoes cut into squares, and add a dash of onion and some salt.



Van Buren 2nd 10 30

in March 1840 to London 1840

for sugar 1000

Van Buren 1840

Van Buren 1840

For Van Buren 1840 23.40

do Sugar 59.81

do Flour 61.08

Costing 44

\$145.63

Preserved Fish for Van Buren

sent him to buy the above

see his Letter 4<sup>th</sup> Jan 1840

Cash Dr To Ezra Smith

rec'd of Geo Whiffy 1840 \$4.82

Thos Cazare Dr To 1/2 m<sup>o</sup> Oct 1840 31 d<sup>c</sup> 8 1/2

Thos Lilane Dr To 1/2 m<sup>o</sup> Dec 1840 31 d<sup>c</sup> 10

(a. d. Himself) 31 d<sup>c</sup> 10

Cash Dr To Ezra Smith

rec'd from him on acc<sup>t</sup> 1840 \$8

Mr Haskins Dr To 1/2 m<sup>o</sup> Dec 1840 31 d<sup>c</sup> 8 1/2

24 m<sup>o</sup> 1840 (a. d. Himself)

John Coggeshall Dr To 1/2 m<sup>o</sup> Dec 1840 31 d<sup>c</sup> 8 1/2

Thos Coggeshall Dr To 1/2 m<sup>o</sup> Dec 1840 31 d<sup>c</sup> 8 1/2

3 2

4 1/2

Mr Haskins Dr To 1/2 m<sup>o</sup> Dec 1840 31 d<sup>c</sup> 8 1/2

11 11

Charles Church Dr To 1/2 m<sup>o</sup> Dec 1840 31 d<sup>c</sup> 8 1/2

a. d. Himself



New Bedford 2<sup>nd</sup> 11<sup>th</sup> 1801

661<sup>3</sup>

Abraham Russell 4<sup>th</sup> 1<sup>st</sup> March Tobacco

do of Pickham

41

Daniel Anthony 4<sup>th</sup> 1<sup>st</sup> piece Tape 9<sup>th</sup>

2 yds Ferret at 4<sup>th</sup> 3<sup>rd</sup> 1<sup>st</sup> his Doughty

1 5

March 2<sup>nd</sup> To Henry Tucker

for 58 lbk Wool at 1/8. 8.4

2 1/2 White d<sup>o</sup>. - 1/10. - 4.7 2.6

5 12.11 - 2.15

20 lb Churn at 9<sup>th</sup> - - - 2.50

16 lb Feathers - - - at 3/2.8. -

Ditto - - - 2 1/4 8

Sack - 2 3/4 24 1/4 at 3/4 4.0.10

Ditto - - - 20

Sack - 2 1/4 17 3/4 3/6 3.2.2

£ 9.11.5 31.83

36.48

Henry Tucker Dr To board of

Abner last winter

10 Weeks at 8/ 1<sup>st</sup>

Abraham Smith 4<sup>th</sup> 20<sup>th</sup> Indigo 2/8

do his Place

2 8

John Helms Dr To bark lent

him before he removed to

New York - - - \$20

March 2<sup>nd</sup> To John C. Helms

for 12 1/2 lb Seams at 10/ 1.5.0

10 lb - do ditto at 10/ 1.7.0

£ 2.12.0 2 12

4 mo 6<sup>th</sup> 1000 ditto

8.67



62<sup>n</sup>

10m Bedford 2m 49<sup>n</sup> 50<sup>n</sup>

Ben<sup>r</sup> Butler D<sup>r</sup> 3<sup>lb</sup> Sugar 1<sup>lb</sup> 3<sup>p</sup> 3.  
1/2 to finger 9. a. himself 9

Anna Tempton Jun<sup>r</sup> Dr  
5 3/4 yds Linnen a 2/6 14.4<sup>2</sup>  
2 1/2 yds Chunks a 5/ 12.6  
1 1/2 yds Calico a 2/8 4.  
Wm Hamshaw & Bill 1 10 10<sup>n</sup>

Ben<sup>r</sup> Howland D<sup>r</sup> 3d<sup>3</sup> Screws a 6/6 }  
a. Sum Bonney }

David  
w<sup>o</sup> 402 ~~John~~ Maffeo D<sup>r</sup> 9<sup>lb</sup> 10<sup>lb</sup> Steel 1/6  
w<sup>o</sup> 402 a. himself

Andrew Swain D<sup>r</sup> 12<sup>lb</sup> Sugar 14<sup>p</sup> 1 6<sup>n</sup>  
6<sup>lb</sup> Coffee 2/ 12<sup>p</sup> a. himself

John Russell D<sup>r</sup> 2 3/4 yds Serge a 5/8 15 7  
buckram 7<sup>p</sup> a. his Wife 3 3 7<sup>p</sup>

Daniel Anthony D<sup>r</sup> 3 1/2 lbs Soap 3 6  
Send to A Dexter & Bill 15<sup>p</sup>

John Caggsdale D<sup>r</sup> 1/4 oz Steel Butter 6<sup>p</sup> 6.9  
1/2 lb Small a. 4<sup>lb</sup> 1/2<sup>lb</sup> 3/6 3.10  
Wish Silk 1/10 a. Vermillion 1.10  
a. bill 12.5

Wm Hisk D<sup>r</sup> 2<sup>lb</sup> Coffee a 2/ 4<sup>p</sup>  
1<sup>lb</sup> Tea 3/ a. his Son

Isaac Hubey D<sup>r</sup> 1 Role fine Twist Tobacco 9  
a. himself







# ONE DAY'S BILL OF FARE.

## A Few Simple Dishes That Will Adequately Nourish.

Breakfast—Baked apples and cream. Broiled pig's feet. Mashed potatoes. Griddle cakes. Coffee.

Dinner—Macaroni soup. Roast beef. Caper sauce. Potatoes. Turnips. Lettuce salad. Cucumbers. Orange pudding. Cream pie. Coffee.

Supper—Baked codfish. Hot rolls. Chocolate pudding. Marble cake. Cookies. Tea.

**Cream Pie**—One quart of milk, one cupful of sugar, yolks of six eggs, three tablespoonfuls of flour. Boil until thickened, stirring constantly. Flavor with vanilla. Have rich pastry already baked in deep pie plates. Fill with the cream mixture, and bake. Make a meringue of the whites and some sugar, pour over the pie, and set in oven again to brown.

**Orange Pudding**—Peel four oranges, slice them, and lay in a dish, strew one cupful of sugar over them and set away for an hour. Make a custard of one pint of milk scalding hot, the yolks of three eggs, two tablespoonfuls of sugar, one tablespoonful of flour or corn starch, and flavoring to suit taste. Pour this over the oranges while hot. Beat the whites of the eggs stiff, with a tablespoonful of sugar. Frost the pudding and brown it delicately. Serve warm.

**Baked Codfish**—Soak the codfish all day, then put in a kettle, cover tightly and simmer gently until tender, then pick to pieces and mash fine. Have ready some fresh boiled potatoes, mashed; to one cup of fish add two cups of potatoes seasoned, mix well together, and bake until brown. Serve with a sauce of drawn butter, into which has been cut up two hard-boiled eggs.

**Chocolate Pudding**—One quart of milk one egg, four level tablespoonfuls of corn starch; six tablespoonfuls of sugar, three tablespoonfuls of grated chocolate. Heat the milk to boiling point, dissolve the cornstarch in a little cold milk, stirring it free from lumps, then add the grated chocolate, beaten egg and sugar, and after mixing thoroughly, add to the boiling milk and stir until it becomes like a soft custard. Remove from the stove and let cool. Flavor with vanilla. Serve cold with cream.

**Marble Cake**—Beat the whites of four eggs stiff; cream together two cups of sugar and one cup of butter, one cup of sweet milk, three cups of flour, two teaspoonfuls of cream tartar and one of soda, or three teaspoonfuls of baking powder. When these are thoroughly mixed, take out one cupful of the dough and mix with two tablespoonfuls of grated chocolate, grated very fine and moistened with two tablespoonfuls of sweet milk. When this is well beaten, put in a well-buttered pan first a spoonful of the light dough, and then one of the chocolate dough. In this way fill the pan. This will make a large loaf, and is very nice and will keep well.

**Cookies**—One and one half cups of sugar, one heaping cup of butter, well stirred together, one cup of currants washed and dried, two eggs well beaten, one teaspoonful of soda dissolved in three tablespoonfuls of milk, one teaspoonful of ground cloves, one teaspoonful of cinnamon. Mix a little lard with flour, roll thin and sprinkle with white sugar before baking.

**Drop Cookies**—One half cup of butter, one cup sugar, two thirds of a cupful of sweet milk, one egg, two teaspoonfuls baking powder, two and a half cups of flour. Drop with a spoon and put a raisin in the centre. Bake quickly a light brown.

Elisabeth H. Clay.

BARGE ELLANGOWAN GOES DOWN

## PEPPER POT.

Irene M. Crane,  
Berkley, Bristol County,  
Massachusetts.

ONE set of calf's feet, two or three pounds tripe, two and a half pounds lean beef, all kinds of sweet herbs that you like, basil, marjoram (but no sage), red peppers a plenty, potatoes cut in small pieces, to be put in first; time enough to cook them, small balls of short paste, just in time to cook; the beef, tripe and calf's feet must be put on early in the morning; when the feet are boiled to rags take them out with a ladle, take away all the bones, chop the meat (from the feet) fine, and return it to the pot; brown some flour, put it in a dredging box, and half an hour before taking from the fire add the flour, as it is bad to add water after the pepper pot has begun to work be sure enough is put in in the first place to allow for boiling away.

## PECAN MACAROONS.

Mrs. F. B. Gilbert,  
154 State Street,  
Mobile, Ala.

ONE-HALF pound powdered sugar, large coffee cup of nuts, whites of three eggs, one-half teaspoon of vanilla, two tablespoonfuls of water, one tablespoon of cornstarch. Directions—Add the water to the whites and beat to a stiff froth, then gradually add the sugar (sifted) and cornstarch, and flavor; when it is beaten perfectly smooth beat in slowly the nuts (chopped very fine); drop from a teaspoon on buttered paper, keeping them separated; bake slowly in a moderate oven. Any desired flavoring may be used, and other kinds of nuts may be substituted for the pecans. When using pecans, however, care must be taken to remove all bits of shell, or the flavor of the nuts will be ruined.

## DRUMMOND PROCESS.

Mrs. A. J. Drummond,  
234 East 81st Street,  
New York City.

THIS style of cooking is so dainty that an invalid will enjoy the change as well as an after-theatre party. Take one-half pint of rich milk, brought to a boil, add a teaspoonful of chopped parsley, with seasoning to suit taste (a dash of red pepper improves it); drain a dozen large oysters, called counts, fresh opened, and drop one at a time into the hot milk. When the edges begin to curl add the thickening; mix thoroughly tablespoonful of butter and a teaspoonful of cornstarch, and stir in the hot milk until all is dissolved and thickened; serve hot on buttered toast or patties.

## SAUCE FOR CHOPS.

Annie Connelly,  
84 Spring Street,  
Hartford, Conn.

ONE cup of rich milk, part cream; one tablespoonful of butter, one and one half of flour, cream both; pour slowly into boiling milk; cook till thick as cream. Just before serving add two tablespoonfuls of French capers, with the liquor removed. Serve at once.

## MY WAY OF COOKING BEANS.

Mrs. E. E. Rogers,  
426 Cumberland street,  
Portland, Me.

ONE and a quarter pints old fashioned yellow eyed beans, three-quarter pounds fat salt pork, one teaspoon salt, one-half teaspoon mustard, six tablespoons molasses. Put beans in soak over night in luke warm water; in morning pour off; cover with boiling water for ten minutes; cover again with boiling water, stand until cool, put in earthen bean pot, add salt, mustard, molasses, put pork on top, fill with boiling water, put in a moderate oven at 7 a. m. and bake until 6 p. m. Add more water every two hours; fill the last time at 5 p. m. Do not put on a cover.

## A DISH FOR BREAKFAST OR LUNCHEON.

Frances Brumhan,  
6 Pardue Block,  
Saratoga Springs, N. Y.

A GOOD way to utilize a steak too tough to serve in its original state or pieces which have been left over from the day before; Cut with a sharp knife pieces about half an inch wide by one or two inches long, place into a pan, cover with water and cook until tender; thicken with flour as for gravy, add plenty of butter, season; allow the mixture to simmer a few moments and serve hot. It has a flavor equal to chicken.

## BUTTERCUPS AND DAISIES A L'ANGELICA.

Ethel Greybrooke,  
133 West 89th street,  
New York City.

INGREDIENTS—four eggs, one tablespoonful minced parsley, one-fourth pound fresh mushrooms, peeled and sliced fine, one tablespoonful butter, one-half cup hot milk or tablespoonful cream, salt, white pepper, pinch of ground mace. Beat the eggs thoroughly, add mushrooms, parsley, milk or cream, and season to taste with the salt, white pepper and mace.

25 Cash Dr To Thos Hammond  
for freight on Ship Navy  
on \$100 to Havana Bay 73.48

Giles Howland Dr 1/4 m Detail 6/9  
14 Oct 20 at 7 P M. Himself



# SOUPS

## CORN AND BEAN SOUP.

Katie Weiss.

Luck Box 5,  
Morris Plains, N. J.

TAKE twelve ears of large corn, or eighteen small ones, cut down lengthwise through the centre of the grain, scrape the cob with the back of a knife into a platter, so that none of the milky juice shall escape. Then put the cobs into two quarts of water to boil for thirty minutes. Take out the cobs, dividing the water into halves, putting the scraped corn into one of the halves and in the other put a salted pork, six inches long by one inch thick, and one pint of fresh lima beans, one onion and a small piece of celery, and let it only as a seasoning, to be taken out at a time. When the beans are tender pour the scraped corn in, season with pepper and salt, if needed; have the whole boil up once and when ready to serve have a teacup of hot thick cream to put in the soup with the pork, which should be cut into strips, as sections, and serve.

## LEEK SOUP.

Mrs. Edwin Kempton,  
404 Adelphi Street,  
Brooklyn, N. Y.

REQUIREMENTS: Five Cent bunch fresh leek, cut in quarter-inch rings, well up in the darkest green; three medium potatoes, grated or cut in small dice; butter size of walnut; pint and a half of fresh milk; one hard boiled egg cut in rings. Place leek in chafing dish, cover well with water and boil twenty minutes. Add potato and boil another twenty minutes. Season high with salt and white pepper. Lastly, add milk and remove when near the boiling point. Add butter and hard egg just before serving. This will be found a wholesome and nourishing soup and can be made quite hearty enough for a mid-day meal by the addition of bread and butter.

## TOMATO SOUP.

Mrs. M. J. Chase,  
40 Mount Hope Street,  
Lowell, Mass.

ONE can tomatoes, one large Armour's extract beef (small), four good-sized onions, one quarter pound butter, four allspice, Blue Label ketchup, salt, powdered crackers, one-half teaspoonful bicarbonate soda, two quarts milk, one pint cream. Put tomatoes in bottle, then the soda, onions, beef extract, butter, and cook all onions are done. Then add powdered crackers and cook until thick as pudding, or nearly so. Add milk and cook small done enough to put in oysters. Put in enough salt at the first.

## CLAM CHOWDER.

Mrs. I. N. Bock,  
Fairfield, Conn.

TAKE a peck of clams and steam them and chop them up fine, saving the liquor; take a half-pound of salt pork, cutting up in pieces the size of dice and fry brown until all the grease is out of it; take six onions, medium size, and cut in pieces the size of the pork; take two quarts of potatoes and cut up the same size; take ten large tomatoes and slice them; take a pound of oyster crackers, then take a kettle and put a layer of pork, then a layer of clam, then one of onions, then one of potatoes, then one of tomatoes, then one of crackers; repeat until all the ingredients are used, then season to suit taste, then pour the clam liquor over them and close tight and set on the fire, and let simmer for an hour and a half.

## PEA SOUP.

Mrs. B. M. Reed,  
14 Clarence Street,  
Bridgeport, Conn.

PROCURE the end of a smoked ham weighing two or three pounds, and not too fat; put on to boil with one small carrot, one onion and two medium-sized potatoes (whole) and three quarts of boiling water; boil one hour, strain; thoroughly rinse ham in hot water and place in kettle with strained stock, together with one cup of split peas (the kind that comes prepared for soup, which need no soaking), boil one hour, add salt and white pepper to suit the taste; when done add two or three tablespoonfuls of tomato catsup (either Blue Label or Heinz's I consider best to use); if too thick, add boiling water and serve at once.

## OXTAIL SOUP.

Mrs. Louis Miner,  
7 Boyce Street,  
Rutland, Vt.

BOIL one oxtail till it is nearly done, Chop fine one-half carrot, one slice turnip, two small onions, four tablespoonful of catsup, season with pepper and salt; then fry this in a little beef fat and butter till brown, stirring it so it will not burn; then add to the soup and boil fifteen minutes; then mix three tablespoonfuls of flour in a little cold water; then add to soup; boil five minutes longer; add enough water for soup accordingly.

## ASPARAGUS SOUP.

Mrs. Laura Gether,  
No. 1224 North Stricker Street,  
Baltimore, Md.

THREE pints of soup stock, one large bunch of asparagus, cut into short lengths, the woody parts by themselves; one cup of milk, one tablespoonful of butter rolled in one of prepared flour, pepper and salt; put the stock over the fire with all the stalks and one-third of the green heads; cook until the asparagus can be rubbed through a colander, leaving the wood behind; rub all through that will pass easily; return the soup to the fire, season and bring to a boil; drop in the reserved heads cut into inches; cook until these are tender in another vessel; heat the milk, stir in the flour and butter and add to the soup; line a tureen with dice of fried bread and pour upon them the soup. This is an elegant dish.

## CREAM TOMATO SOUP.

Mollie E. G. Curtin,  
40 Owego Street,  
Cortland, Cortland Co., N. Y.

PUT a can of tomatoes, with one quart of water, and strain them through a wire sieve. Cook one hour and then put in one pint of rich sweet milk with two tablespoonfuls of flour stirred into it. Then a lump of butter the size of a walnut; salt and pepper to taste. If the milk should curdle strain it again.

## CLAM SOUP.

Amy J. Hicks,  
87 Beaver Street,  
Albany, N. Y.

TWENTY-five clams, chopped; put over the fire the liquor drained from the clams; add the clams and boil ten minutes; skim until liquor is clear; then take three pints of milk; put in a separate dish, and let it come to a boil; when ready to serve put milk and clams together; season with butter, pepper and salt; don't put salt in until last, as it will curdle the milk.

## EGG VERMICELLI.

M. Marie Kern,  
567 Second Avenue,  
Detroit, Mich.

BRING to a boil in the chafing dish two cups of milk; stir two tablespoonfuls of flour in one of melted butter; add to it milk; cook five or ten minutes, until thick; then add the whites of six hard boiled eggs; cut fine; season with salt and pepper to taste; put the yolks through a sieve and serve on top of dish; garnish with parsley.

Mr. Harkins Dr 36 Candy 1/4 4/ - 4 1/2  
Mr. Ayson Dr 5/3 d. Peter Foster - 5 3

Mr. Harkins Dr 1/2 to 10 nails 6/ - 6  
Mr. Harkins Dr 2 1/2 to 10 nails 6/ - 7

Mr. Harkins Dr 1/2 to 3 1/2 to 4 1/2 1/2 - 1 2  
Mr. Harkins Dr 1/2 to 3 1/2 to 4 1/2 1/2 - 1 2

Mr. Harkins Dr 1/4 to 2 nails at 3/6 - 3  
Mr. Harkins Dr 1/4 to 2 nails at 3/6 - 3

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Mr. Harkins Dr 1/4 to 3/4 to 3/4 1/2 - 3



666<sup>n</sup> Two Beards June 2. 1801

Saw Anthony Dr <sup>pro postage 8c</sup> postage 12c<sup>9</sup>

Received Fish & postage 12c<sup>9</sup>  
shaken & sent same by mail this day

PL Isaac Simon Dr 1/4<sup>9</sup> India Cotton 2/3<sup>9</sup>  
1/4<sup>9</sup> Baken Tea 1/6 (a. himself)

Dr 1/4<sup>9</sup> Pick Dr 2<sup>th</sup> Sugar 10 1/8 1/4<sup>9</sup> Raisins 2 1/4<sup>9</sup>  
a. himself

See Charles Cushman Dr to L. L. Hancock  
Mark water for Red pigtail 118 a 186<sup>4</sup>  
102 papers . . . 756<sup>4</sup>

James & Jonathan Allen Dr  
103 Pearl Buttons 2/ for <sup>3<sup>th</sup></sup> William

2 Wm Perkins Dr 6 3/4<sup>9</sup> Steel 1/6 . . 10. 1/2<sup>9</sup>  
1 Shawl 5/4 2 papers Pins 2/3<sup>9</sup> . . 7. 7<sup>9</sup>  
a. Nicholas Fisher 57 8<sup>9</sup>

Paide John Gostwick Dr 3 Sugar a 1/3.  
1/2<sup>9</sup> Coffee a 2/ a self 3. 6.

Little Charles Nickerson Dr 3/4<sup>9</sup> India Cotton 1/3<sup>9</sup> . . 2 1/2<sup>9</sup>  
a. himself

Sam<sup>l</sup> Bonney Dr 1/3<sup>9</sup> Iron cloth 2/ a self 7<sup>9</sup>  
2 1/2<sup>9</sup> India muslin 2/ 3/

Narrasith Humpton Jun<sup>r</sup> Dr 3 yds India Cotton 10 1/8<sup>9</sup> 8<sup>9</sup>  
a. his Wife

Esra Thomas Dr 1/2<sup>9</sup> 10. 1/2<sup>9</sup> Nails 6/ - 6.  
a. him self

Jonathan Scotland Dr 3 yds India Cotton a 3/ 9/ . . 9 -  
a. his Son

Isaac Hensley Dr 1/2<sup>9</sup> papers Tobacco 6/ . .  
a. his daughter



# DIAMOND BACK TERRAPIN.

Mrs. William P. Pentz,  
1646 East Fayette Street,  
Baltimore, Md.

**TERRAPIN** for the chafing dish. An old recipe used in the House family, of Maryland, for more than fifty years. Take two diamond back terrapins the size of a bread plate, put in a tub of cold water, and let them remain one hour to cleanse them. Have ready a pot of boiling water, drop in terrapin, and let boil fifteen minutes; then take out and put in a pan of cold water to remove the skin, which will peel readily; then put back in the boiling water and boil until the flesh is tender; then take out and put in cold water, remove the shell, and pick in not too small pieces, else the meat may be stringy. Great care must be exercised not to break the gall bag, which is the only part not utilized. The entrails are cut fine, or may be dispensed with altogether; to this quantity take half pound of butter, two tablespoonfuls of flour shaken over it, salt and Cayenne pepper to taste; put in the chafing dish and stir carefully and slightly so as not to mince the meat. When thoroughly heated, sprinkle the eggs on top. About four tablespoonfuls of sherry wine is an improvement. Serve very hot.

# TENNESSEE MUSH.

Mrs. E. Forward,  
Concord, Knox Co.,  
Tenn.

**ONE-HALF** pound flour, one-quarter pint milk, two eggs, one-half pound butter, three tablespoonfuls of baking powder, one-half cup sugar, one teaspoonful salt, make into a dough easy to roll out. Roll into a sheet one-quarter inch thick and cut with biscuit cutter; bake till a light brown; take from oven, split in two and replace in oven until a delicate brown. Delicious to eat for lunch with a glass of milk, cup of tea or glass of wine.

# OYSTERS AND CHICKEN.

Mrs. I. N. Godshall,  
1138 Silver Street,  
Philadelphia, Pa.

**MELT** two teaspoons butter then add spoon salt, one-half saltspoon celery three tablespoon flour, one-half teaspoon salt, one-quarter saltspoon pepper; when well mixed add one cup milk, then wash and drain one cup oysters, add them to the first mixture with one cup cooked chicken, cut in dice. As soon as the oysters are plump serve on five slices of toast. You can use real instead of chicken.

# TO PREPARE CHICKEN HASTILY FOR TEA.

Mrs. Irwin W. Fay,  
16 Fort Covington Street,  
Malone, N. Y.

**BOIL** a chicken in salted water till the meat will drop from the bones; lift out of kettle, carefully remove the skin; when meat is cool put through a meat cutter, keeping light and dark meat separate; handle with care to keep the round appearance of the meat; put in a mould a layer of light, then a layer of dark meat, with a sprinkle of pepper between each layer; continue the layers alternately till your mould is full; have the water the chicken was cooked in boiled down until it will jelly, then turn it over the meat in the mould, and set the mould in a cool place to shape; just before sending to table turn upside down on a plate; it will come out the shape of your mould and the effect is very pretty; the prettier your shape is the more effective it will be. A short time ago I had friends in to tea with me. Several of them wished to know what they were eating. They thought it was macaroni prepared in some way.

# TAMALES—MEXICAN STYLE.

Mrs. Sadie Harlan,  
Box 273,  
Thorntown, Boone Co., Ind.

**TWO** pounds of beef, well chopped or ground; fry in one cup of beef lard, boil and remove seeds of ten or eleven chilli peppers; when soft scrape off the inside, stir well in a cup, then add to the frying leaf salt to taste. Scald one quart corn meal, salt, and add one and a quarter cups leaf lard, mix well; cut and wash the shucks and soak for three hours. Spread the meal in the shucks, place the beef in the centre of the meal, then roll. Place them in a steamer and steam to boiling point for two or three hours.

# QUEEN OF THE CHAFING DISH.

James E. O'Hara,  
55 North Washington Street,  
Titusville, Pa.

**HICKORY** NUT and walnut salad for sandwiches and all sorts of light refreshments is one of the best recipes that I have ever seen. It is original and has been tried and liked by all: One quart celery chopped fine, one and one-half pints chopped walnuts and hockery nuts, a light dash of red pepper, one pinch salt. Boil nuts in chafing dish until tender, then remove and put in salad dish with celery, and mix. Squeeze in a little lemon juice and let stand for a few minutes while making the dressing.

# A NEW METHOD OF BAKING HAM.

F. O. Rose,  
115 East Fourteenth Street,  
New York City.

**SELECT** a first-class sugar-cured ham, lay it completely covered in sweet cider for two hours. Then place it in the pot covered with sweet cider (not the same used to soak it), let it simmer gently for three or four hours, according to size of the ham. Skim frequently, to remove the grease as it rises. When done, strip off the rind, diamond the fat, and in each diamond stick a large clove, sprinkle some paprika on it, then pour plenty of good maple syrup throughout the fatty part and rub well all over the ham. Place in a bake pan, add nearly a pint of good Madeira wine and bake slowly for one hour, basting frequently. When you serve give to each guest a few of the nicely browned diamonds of the crisp fat. As a relish to serve with the ham, take two ounces of currant jelly, one-half ounce each grated blanched almonds and fresh grated horseradish (no vinegar with the horseradish). Have the almonds good and dry, if you hope to be successful in grating or grinding them. The ham is most delicious cold, served with this relish. If the cider is new, all the better.

# POT ROAST OF BEEF.

Mrs. Mary Lois Bowers,  
39 L Street, N. E.,  
Washington, D. C.

**PLACE** an iron pot on the floor to get hot. Put into the pot two (2) or three (3) slices of clear, fat, salt pork to fry out the grease. Then cut up four (4) medium-sized onions; throw into the pot and let fry to a nice brown color. Then pepper and salt a piece of beef weighing about eight (8) pounds; put it into the pot. Then put about three pints of boiling water into it and let cook about two (2) hours, turning the piece of meat several times. When nearly done slice two large carrots fine and put into the pot. When done mix a little flour and water to thicken the gravy.

Here is an excellent "Chili sauce" for cold meats: Forty-eight large, ripe tomatoes twenty large, green peppers, sixteen large white onions, eight tablespoonfuls of sugar, eight tablespoonfuls of salt, twelve cups of cider vinegar. Chop very fine; put into a porcelain lined preserving kettle, and let boil four hours. Stir often to keep from burning; put into bottles and seal. This quantity makes seven quarts.

# CHILI SAUCE.

Twenty-four large, ripe tomatoes, four green peppers, four large onions, three tablespoonfuls of salt, eight tablespoonfuls of brown sugar, six teacups of vinegar; chop peppers and onions fine, peel tomatoes and cut fine; put in a kettle and boil gently one hour.

W. Cooper 2/16 broom 1/6 d. Peter Foster 3 6

John C. Gagerhall Dr. 1/2 d. Hyson Tea 5/3  
d. H. H. H. H. H.

Wm. Dillingham Dr. 1/2 d. Clock Battery 1/6

W. Escutcheon Dr. 2/16 d. H. H. H. H. H.

William Russell Dr. 1/2 d. Star Cyan 20/1 a 0

W. Smith Dr. 1/2 d. Bobbin 9/1 d. his Length 9/1

William Haskins Dr. 1/2 d. Sanctorius d. Lehabod 5/1

W. Howland Dr. 5/16 d. 20/1 d. 1/4 d. 1/4 d.

W. Dan Dr. 1/2 d. 3/4 d. 1/4 d. 1/4 d. 3 11



settled Henry Tucker Dr 1 kg Tobacco  
95<sup>2</sup>  
15 80.8 n 14 6<sup>4</sup> 12.80

settled Paid Dr L Henry Tucker  
for 10<sup>0</sup> of Thomas  
L. Gilbert & Russell \$12. -

✓ Rich Wicks Dr 1 ctyer 6<sup>24</sup> 11/62  
(a. himself)

paid Dan Anthony Dr 1 broom d Mary 16

Preserved Fish Dr To Cash  
To J. S. Bennett for his Note \$453.82

Cash Dr To Preserved Fish  
w. of Abner's balance Ebene  
Smith's note - - - \$468.  
Interest - - - - - 21.95  
489.95

John Caggs Hall Dr 1 pair shoes - 9  
Do his son John

paid Warren Howland Dr 2<sup>3</sup>/<sub>4</sub> p<sup>3</sup> 24.9  
Lep<sup>2</sup> W. Perkins betw<sup>2</sup> 10.8 14 1  
Wm Perkins Dr To Warren Howland 10.8

✓ Wm West Dr 7<sup>1</sup>/<sub>2</sub> n. Sugar 6. a. 10.80

✓ Ezra Cushman Dr 1/2 to 10<sup>0</sup> nails 6  
Do his son

paid William Dotch Dr 6 yds Checks at 3/ 18  
4 Shains thread d Anthony .4 18 4

✓ Wm Russell Jr Dr 1/2 bu. passengers 5.26  
a. himself



New Bedford 3<sup>rd</sup> 6<sup>th</sup> 1861

Wm. Haskins Dr 1 pair stem needles 1 comb 1 3  
1 bunch thread 110 1 doz needles 1 5

To his Wife

PL & Th. H. Hicks Dr 2 W. Sugar 10 1/8  
d. his Son }

John Caggeshale Dr 1 Lact 2p  
d. his Son J. H.

1 bush. Pot. Beans 100  
1 bush. Pot. Beans 100

Wm. West Dr 3/4 yd of Cloth 12/ 9 -  
d. his Son

John Caggeshale Dr 2 doz. Salt 2 2  
2 palm Irons 4 2 Knob Thread 8  
3/4 Soap 1/2 d. his Son J. H. 3 3

Wm. Rotch Dr 1/2 yd. Home m. Chick 3/ 3 -  
d. his Son J. H.

Miss  
10/404  
Coca Butter Dr 1/2 yd. Tobacco 9d. d. himself

Allen Shepard Dr To Cash  
3 Letters 59 1/4

Merch. Dr To Materials of Tobacco 14 1/4  
1 Line 2p 2 "

Sam. Parkman Dr To Cash 124 88  
sent him in a Letter this day  
J. H. Tucker in full for our note

Shepherd H. H. H. Dr To Cash  
sent him in a Letter this day  
J. H. Tucker in full 1437



New Bedford Dec 9. 1851

Cam Dr L Stephen Huggins sen Jun  
 in of Simpson & Hart sh  
 and his Note w<sup>ch</sup> is endor<sup>d</sup> 56  $\frac{34}{100}$

Wm Haskins Dr 1 Sheet Land paper<sup>d</sup>  
 d<sup>d</sup> his boy

John West Dr  $\frac{1}{2}$  yd rusia sheeting<sup>d</sup>  
 d<sup>d</sup> his son Jonathan

Nanassa Thompson Dr 1 lb 10  
 nails 12<sup>d</sup> Dr him self

William West 2<sup>nd</sup> Dr

1 yd Swansdown - 9. -

1 1/2 yd flannel 2/10 . 4. 3

twist 4<sup>d</sup> 1 dr buttons 1/ - 1. 4

W. Lennel

Asa Russell Dr 1 lb 10

John Montague Dr 12 rose handles 15 11/2

1 lb 10 2/3 2 1/2 4 1/2 10 1/8

2 1/2 lb 10 1/8 6 Escutcheons 4 2/3

1 yd 23 Screws 4 1/2 1/8 3 screws 1/3

for Cas's House

Thos Hammond Esq Dr 3/4 yd Holland  
 d<sup>d</sup> Cannon

Russell Davis Dr 4 pair brass hinges

1 lb 10 2/3 4 Doz screws 1/6 d<sup>d</sup> paid Rempton

Isaac Hyslop Dr 1 roll Ladies Twist<sup>d</sup>  
 Dr him self



### LEMON SPONGE.

Lizzie J. Ash,  
46 Canterbury Street,  
Worcester, Mass.

TAKE one-half box of Plymouth Rock gelatine, put in a dish with one-half teaspoonful of soda and enough cold water to cover. Let it stand half an hour, then strain and turn on to it one cup of boiling water. Make a custard of one pint boiling milk and the yolks of three eggs and three large tablespoonfuls of sugar. Beat the yolks and sugar together and pour in the boiling milk and cook until it begins to thicken, stirring all the time. Then strain in the dissolved gelatine and a tablespoonful of lemon extract. Beat the whites of the three eggs to a stiff froth and beat in the custard; then turn in a mould and set away to cool. It should be made the day before it is needed. Very nice with whipped cream.

### ORANGE ABROSIA CAKE.

Mrs. F. H. Marsh,  
226 North Second Street,  
Harrisburg, Pa.

ONE cup granulated sugar, one-half cup butter, one-half cup milk, 8 yolks of eggs whipped to a cream, two and a half cups sifted flour, two heaping teaspoonfuls baking powder. Cream the butter first, then add the sugar cream; also add the above ingredients; last add the three well whipped whites. Bake in two layers.

### FEDERAL CAKE.

H. S. Leybolt,  
Scranton, Pa.

ONE pound of butter, one pound of sugar, one pound of seeded raisins, one pound and two ounces of flour, one-half cup sour cream, one-half nutmeg, one teaspoon of cinnamon, one-half teaspoon mace, one-half teaspoon soda, one wineglass of brandy, five eggs beaten in, one at a time.

### DEVIL'S CAKE.

Mrs. M. J. Ullman,  
93 Plum Street,  
Massillon, Stark Co., Ohio.

SQUARE of Baker's chocolate set on a kettle of boiling water and let it melt. After melted take one-half cup of sweet milk and mix slowly in the chocolate, then add one half cup of pulverized sugar and the yolk of one egg; stir briskly and boil these together; then set aside to cool. One cup of pulverized sugar, one-half cup of butter, one-half cup of sweet milk, two eggs, and flavor with vanilla; one and three-quarter cups of flour before it is sifted, one even teaspoonful of baking soda sifted in the flour; pour chocolate in cake, bake in layers. Very good.

### LAYER CAKE.

May L. Knickerbocker,  
Bangall, Dutchess Co.

TWO cups light brown sugar, one-half cup butter, one cup sweet milk, two cups flour, three eggs, two teaspoonfuls baking powder, one teaspoonful vanilla or lemon.

### BANANA LAYER CAKE.

Mrs. O. M. Ganz,  
210 Waterley,  
New York.

ONE small cup of butter and two cups of sugar beaten together until light; then add one cup of milk and four eggs well beaten; add three cups of flour with two teaspoonfuls of baking powder sifted together; bake in layer tins, and when cool take and slice bananas one-quarter of an inch thick, place between layers, and whip one-half pint of cream with one heaping tablespoonful of powdered sugar and spread over bananas and eat with or without cream. It is delicious.

### CRULLERS.

Mrs. W. H. Bowles,  
665 Central Avenue,  
Albany, N. Y.

TWO cups sugar, two cups milk, two eggs, butter size of an egg, one-half teaspoon cinnamon, one-half teaspoon cinnamon, half teaspoon salt, two teaspoons Cleveland's baking powder; flour enough to make a soft dough so it can be rolled one-half inch thick; cut in small pieces, fry in lard; then roll in powdered sugar, and then they are good enough to eat.

### LEMON TARTS.

Mrs. John White,  
3 Fall Street,  
Biddeford, Me.

MAKE rich pie crust, roll thin and cut with a biscuit cutter; around the edge curl a narrow strip of crust, then bake the shells; while they are baking prepare the following filling: Grate the rind of a lemon in a bowl, squeeze in the juice, add one cup of sugar and the yolk of one egg, and stir well together; upon this pour one large cup of cold water, into which has been stirred one dessertspoonful of corn starch; put all into a saucepan and stir until it is cooked into a rich, clear straw-colored jelly; fill the shell with this; make a meringue of the whites to cover each, put them into the oven one instant to brown. This is a very nice dish for tea; have used it for years and never fail.

### CORN BREAD.

Mrs. Edward Ferry,  
Box No. 222,  
Essex, Conn.

BEAT one egg light; add two tablespoonfuls of sugar, one cupful milk, a pinch of salt; sift one cupful of four, one-half cupful Indian meal and two teaspoonfuls baking powder together, and last, take one teaspoonful melted butter; beat all together and bake in quick oven twenty minutes. Is delicious.

### BLACK CAKE.

Mrs. Estelle T. Johnson,  
Palatka,  
Putnam Co., Fla.

ONE pound butter, one pound sugar, one dozen eggs, 1 quart browned flour, measure it after the flour is browned thoroughly and sifted, take full measure; one pound citron, cut in small pieces; one pound seeded raisins, one pound currants, one gill of wine or brandy, two-thirds cup of molasses, one tablespoonful of ground cloves, one tablespoonful of ground allspice, one tablespoonful of cinnamon, one nutmeg, juice of one lemon, scant half tea-

### CHOCOLATE EMPIRE CAKE.

Mrs. Adam E. Hess,  
326 Elm Street,  
South Bethlehem, Pa.

THIS cake must be made with fresh-laid eggs; storage eggs will not do. Take five eggs and the grated rind of lemon, and one cup of granulated sugar; beat together half hour without stopping; then add one cup of grated chocolate and one heaping cup of cracker dust, one-quarter pound of almonds, chopped fine, and the juice of half a lemon. Bake half hour in slow oven (cup of boiling water in the oven while baking). Remove the almond skins with boiling water over them. Finest cake that can be made in the United States. Took first premium in the Allentown State Fair.

### CHOCOLATE CAKE.

Mrs. E. Carlton Miller,  
164 South Main street,  
Pittston, Pa.

TWO cups granulated sugar, one-half cup butter, three eggs, one cup water, one-half cake chocolate in one-half cup ter, two and one-half teaspoonfuls baking powder, enough flour to stiffen.

### ORANGE SHORTCAKE.

Mrs. L. A. May,  
170 Essex Street,  
Lynn, Mass.

TWO tablespoonfuls of butter, one cup of sugar, three eggs, one-half cup of water, one and two-third cups of sifted pastry flour, two teaspoonfuls of baking powder. Mix as for all cake, reserving the whites of two eggs for the frosting. Bake in a biscuit pan and split in two, spreading it with orange, cutting out all pith and seeds. Whip one pint of sweet cream stiff, add the whites of two eggs beaten stiff, sweeten with powdered sugar to taste. Flavor with vanilla. Spread over the split cake and oranges, and cover the top of the cake. Orange may be placed in spots on the outside for effect. The cake is not made rich on account of the rich filling.

### COCOANUT CREAM CAKE.

Mrs. H. Richardson,  
1019 Atchison street,



### SPONGE CAKE.

Mrs. Hattie Cheever,  
Cottage Street,  
Attleboro Falls, Mass.

SPONGE CAKE—Yolks of five eggs, beaten with one cup sugar; one tablespoonful water, one cup flour, into which one teaspoonful baking powder has been sifted, a little salt, teaspoonful extract of lemon and last of all the beaten whites of five eggs.

### CHOCOLATE CREAM FILLING.

Mrs. F. Eugene Roumillat,  
Sanford, Orange County,  
Florida.

MELT on stove one-quarter pound chocolate in saucepan, next put in bowl one pound pulverized sugar; break into sugar whites of two eggs, after mixing thoroughly; pour in melted chocolate, flavor with vanilla and beat well. This quantity is sufficient for a cake of three layers. Cake should be placed in cool place to dry.



102



<sup>n</sup> 2. Von Schloß auf 5. 12. 5. 1.

*Mass* John Rogers Hale Nov 10<sup>th</sup> Bullington  
Dr Hiccuppa  
San Francisco (To Mr. Wm. B. Brewster)

Sam. Borden Dr. for Amos B. & daughter  
Ed. Himes

Seth Russell & Sons Dr 3<sup>th</sup> Reasons 9<sup>d</sup> - 2 3  
 Dr S R's wife

13. Sam<sup>l</sup> Mosher Dr Cash lent him 4/6

PL<sup>mb</sup> - Hobbins - Hood (<sup>Cover</sup> ~~brass~~ to Serial) Dr.  
4<sup>th</sup> cable hinges in to 3/4 inch screws to 1  
(to self)

William Hastings L<sup>rd</sup> 3 Rings 5. 2<sup>d</sup> 2

1. Blatt 1/4 1/2 der Seite 25

2 Latchy - 1/10 3/8 1 dz crans 4 - - - - - 4

2 Lathes 24 5/6 1 doz Screws 40

1 Brace & Batts 42¢, Col. <sup>2</sup> Himself 2 2 3

~~George~~  
William Haskins Dr. 2 Cotton Sheds 14  
at New York

Philip Mosher Jr 2<sup>d</sup> Coffee 4  
do himself

Isaac Hussy Esq. 100 Nassau St.  
d<sup>r</sup> his Sonnets

page  
 see page  
 711

Abraham & Sons F<sup>r</sup> 1 Stamp  
 note 25 cts 1/9 do himself - 1 9

PL John Chan Dr To Cash p<sup>y</sup> him  
on an<sup>d</sup> home bank \$8. 28

" A. M. Smith Dr. 1000 00  
 " W. T. Pease Dr. 1000 00  
 " His daughter



15

3/22

4 4 4

2. Himself }

2<sup>d</sup> / 19 / Son }

4 3 4

- 10 -

466

Ad

77 f m

4, 5

Sept 19

— 6 —

21/10

124



Two Beavers Bmt 17 1805  
Allen Packard & Co Cash & Postage  
4 Letter & Forward to him \$1.61

Bergman Lincolns Dr - 3 yd 1/2 lb 8/ 1 4  
@ Himself

Seth Russell & Sons Dr 7 1/2 lb  
Sugar 6/ d d S Russell wife 6

Thomas Hasard Dr 1 Shovel 7/6 for the  
use of the Candleworks d - 7 6

Zeb<sup>th</sup> Whipple Dr 13 1/4 yd Berseymer 13/6  
Wrist 4 yd brown Holl<sup>d</sup> 11/12  
Moulds 3 - - - d. Himself

Seth Russell Son, Dr 1 lb Silk millers 10/3  
d. Charly Wife

Samuel Bonney Dr 4 Calk Lines 1/6  
d. him self - 1 6

Philip Moser Dr 1 doz Perl Buttons 5  
1/4 doz small do 8 d 1 1/2 yd Linen 3/4 1 0  
twist of silk 1/3 - - - 1 3

Wm<sup>th</sup> Haskins Dr 1 Silk Handker 1/6  
@ David Swift

Philip Moser Dr 1 lb Sugar 1/4 7 d  
buckrains - 1 8

PL John Gostripe Dr 1 bunch Segars 11 1/2 - 11 1/2  
1/4 to Wm<sup>th</sup> Haskins 2 7/12 d him self 2 7/12

Wm<sup>th</sup> Haskins Dr paid Peleg Allen 4/6  
per Direction 4 6

Philip Currid Dr 2 lb Sugar 10 1/8 1/2 d 16  
@ himself



New Bedford 3<sup>rd</sup> 18<sup>th</sup> 1808

John Coggeshall Dr 2 1/2 lb Coffee 5 -  
~~4<sup>th</sup> 1/2 lb Coffee~~ d<sup>o</sup> his boy - 2 -  
Gilbert Russell Dr 1/3 doz (Horseys more) 11 10  
3/4 doz Shalloon 3/ 2/3 d<sup>o</sup> Jenny - 2 3  
Gilbert Russell Dr 1/2 doz Large 6/4 3/2 } - 3 2  
d<sup>o</sup> Jenny }

Arrel Chase Dr 1/2 doz Tobacco 1 - 8  
Philip Mosier Dr 1/3 doz Perl Buttons 1/3 - 1 8  
2 Small d<sup>o</sup> 1/2 doz 2 nobs Thred 1/2 } - 8  
d<sup>o</sup> self - }

Abraham Russell Dr 2 Hundred  
Pump nails 9<sup>th</sup> d<sup>o</sup> Swifts boy - - 2

Timothy Ingraham Dr 1 lb Sugar 10<sup>th</sup>  
d<sup>o</sup> his boy - } - - 10

Joseph Russell Dr 2 1/2 y<sup>o</sup> 25<sup>th</sup> Cloth 25<sup>th</sup> 2 13 4  
2 y<sup>o</sup> Linen 2/3 4/6 16 Buttons 4/6 6<sup>th</sup> - 10 6  
1/2 y<sup>o</sup> Serge 2/4 1 doz Pearl Buttons 2<sup>nd</sup> - 4 10  
1/3 doz small gilt d<sup>o</sup> 4 3/4 y<sup>o</sup> Shalloon 2/6 - 2 10  
Joseph (d<sup>o</sup> ~~himself~~) 3 11 6

Joseph Russell Dr 4<sup>th</sup> Raisins 9<sup>th</sup> 3/4 - 3 3  
d<sup>o</sup> Quake - }

Samuel Bourden Dr 1 Pint Peas 1/6<sup>th</sup>  
d<sup>o</sup> him self - } - 1 6

Cash Dr To Pres Fish - rec<sup>d</sup> the following  
from m<sup>o</sup> of Wm Tobey 18.47  
Ship Wency 18 - 19.80 \$ 38 27  
Ship President in port -



6762 New Bedford 3m<sup>th</sup> 25<sup>th</sup> 1801

PL: Mr<sup>m</sup> Hicks Dr<sup>n</sup> 2<sup>to</sup> Sugar 9c 1/8  
2<sup>th</sup> d<sup>n</sup> 10 1/3 - - - - - Chipson 5 3 4

John Gostidge Dr<sup>n</sup> 1/4 y<sup>d</sup> brown Holl<sup>d</sup> 7<sup>9</sup>  
(a<sup>d</sup> Himself)

Abraham Russell Dr<sup>n</sup> 23 Steel 1/6 1 14 6  
d<sup>d</sup> himself - - }

Cornelius Howland Dr<sup>n</sup> 1 y<sup>d</sup> Hinges 1  
Screws d<sup>d</sup> Samuel Bonney - 5

Abraham Russell Dr<sup>n</sup> 3 iron Combs 30c  
d<sup>d</sup> him self

Mr<sup>m</sup> Smith Dr<sup>n</sup> 4 y<sup>d</sup> Flan<sup>t</sup> 3/9 15  
3 y<sup>d</sup> Bunk<sup>t</sup> - 2<sup>nd</sup> d<sup>n</sup> his Wife }

Mr<sup>m</sup> Russell

Barnab<sup>s</sup> Russell Dr<sup>n</sup> 1 y<sup>d</sup> Indigo 1  
d<sup>d</sup> Isaac }

Wm Russell Dr<sup>n</sup> 1 y<sup>d</sup> Tea 3/1  
d<sup>d</sup> him self - 3

John Coggeshall Dr<sup>n</sup> 2 Goff hat  
bands 8/ d<sup>d</sup> him self - 8

Mr<sup>m</sup> Case Dr<sup>n</sup> 10 y<sup>d</sup> Indigo 1/4 d<sup>n</sup> his daughter 1 4  
d<sup>d</sup> Chipson

Maria Kempton Dr<sup>n</sup>  
13 knobs 1/4 y<sup>d</sup> 3 screw Rings 1/12 2 9  
1/4 y<sup>d</sup> 6 nails a y<sup>d</sup> 2/3 (a<sup>d</sup> self)

Mr<sup>m</sup> Dan<sup>t</sup> Anthony Dr<sup>n</sup> 1/4 y<sup>d</sup> Calico 1/10  
1 y<sup>d</sup> Silk 4 y<sup>d</sup> - d<sup>n</sup> his daughter



Am Bedford 3m. 23. 301

97

Benjamin Butler Dr. 1/4 to Sew 1/6 } 4 6  
3<sup>rd</sup> Sugar - 1/3 d. Himself

Wm Haskins Dr. 3/4 Butch - 10 2/6 } 2 6  
4 3/4 d. Sew - 5 2/6 - d. Himself  
5/4 d. - 5 2/6 3 Latchy 3/4 - - - - - 11 3

John Cuyshall Dr. 1/4 y. & Calico 3/8 5/6 } 5 6  
Thurs 4. 9/16 y. & Muslin - 11/6 6/2 - - - } 6 6  
1/2 Shaws 7/6 - - - - d. P. Moshis Wife } 5  
Mobile - - - - - 14 6

James & Jonathan Allen Dr. 1/2 paper  
pins yd d. James's Wife

Reuben Swift Dr. 1<sup>st</sup> raisins 9  
102 cinnamon 1/10 d. his Son -

Wm Haskins Dr. 1/4 10 Cails 12/6 - - - 18 -  
d. Himself

Wm Proctor Junr Dr. 11<sup>th</sup> 10<sup>oz</sup> Loaf Sugar 1/10  
d. George Howland

Joseph Howland Dr. 1/4 from 10 Cails 6/6 }  
1 cent. Brads 9<sup>th</sup> d. for A. Casis House

Isaiah Hussey Dr. 1/8 y. & Casing 2/8 } 5 "  
1 p. Bobbin 9<sup>th</sup> - - - - d. his Girl } 1 "

Abraham Hicks Dr. 2<sup>nd</sup> Sugar 10 1/6  
d. his Son - - -

Joseph Kipille Dr. 1 Flanch 3/4 } 3 4  
1 p. Ripe 3/4 2/4 y. & Casing 5<sup>th</sup> - - - } 1 5  
d. his Wife

Daniel Anthony Dr. 1 p. Shoes 4/6  
d. his maid



1873

1. me Bayshore Ave. 25<sup>th</sup> 1905

Sim Hist Dr  $\frac{1}{2}$  lb Sugar & 6/ of this Serv

Isaac Hursey L<sup>d</sup> 1/2<sup>a</sup> Tobacco &  
his Daughters

His Laughter

Mr. Harkins, Dr 2<sup>6</sup>, Candy & 1/4 2/8  
(d<sup>c</sup> Geo Porter)

cc. 20. Peter Parker

Thomas Kempton Dr.  $\frac{1}{4}$  M 10 Nails 3/.

to his son

See back, Timothy Sherman Dec 1<sup>st</sup> to Jan 1<sup>st</sup> 1760  
Wanted  
aid  
d. M. M. M. to pay n

*A. H. Smith to pay in 2 Mths*

Jonathan Larker Dec 4<sup>th</sup> 1844 Part 3/4

L. G. Cusack

Gery Willis Dr 1<sup>st</sup> Year 3. 1 1/2 Coffee 2.

do himself

Cash Dr To Cornell V. M. 10

run in full of Rev<sup>d</sup> \$28.53

Cornell Wilkey Dr 1 <sup>3</sup>/<sub>8</sub> yd blue br cloth  
@ 87 11

Received on 2/6

" *Huskins* Dr. 5 y<sup>rs</sup> printed Mushen

20. Brightman's Wife 38

184

2<sup>nd</sup> Mem J. Parker L<sup>g</sup> 1/4 2<sup>nd</sup> paper, " 9  
2<sup>nd</sup> Soap 1/2 2/2 - - - D. P. Foster 2 -

2<sup>66</sup> Soap 1/2 2/2 - - - D. P. Huston 2

16 1/2 1/4 1/8 1/16 1/32 1/64 1/128 1/256 1/512 1/1024 1/2048 1/4096 1/8192 1/16384 1/32768 1/65536 1/131072 1/262144 1/524288 1/1048576 1/2097152 1/4194304 1/8388608 1/16777216 1/33554432 1/67108864 1/134217728 1/268435456 1/536870912 1/1073741824 1/2147483648 1/4294967296 1/8589934592 1/17179869184 1/34359738368 1/68719476736 1/137438953472 1/274877906944 1/549755813888 1/1099511627776 1/2199023255552 1/4398046511104 1/8796093022208 1/17592186044416 1/35184372088832 1/70368744177664 1/140737488355328 1/281474976710656 1/562949953421312 1/1125899906842624 1/2251799813685248 1/4503599627370496 1/9007199254740992 1/18014398509481984 1/36028797018963968 1/72057594037927936 1/144115188075855872 1/288230376151711744 1/576460752303423488 1/1152921504606846976 1/2305843009213693952 1/4611686018427387904 1/9223372036854775808 1/18446744073709551616 1/36893488147419103232 1/73786976294838206464 1/147573952589676412928 1/295147905179352825856 1/590295810358705651712 1/1180591620717411303424 1/2361183241434822606848 1/4722366482869645213696 1/9444732965739290427392 1/18889465931478580854784 1/37778931862957161709568 1/75557863725914323419136 1/151115727451828646838272 1/302231454903657293676544 1/604462909807314587353088 1/1208925819614629174706176 1/2417851639229258349412352 1/4835703278458516698824704 1/9671406556917033397649408 1/19342813113834066795298816 1/38685626227668133590597632 1/77371252455336267181195264 1/154742504910672534362390528 1/309485009821345068724781056 1/618970019642690137449562112 1/1237940039285380274899124224 1/2475880078570760549798248448 1/4951760157141521099596496896 1/9903520314283042199192993792 1/19807040628566084398385987584 1/39614081257132168796771975168 1/79228162514264337593543950336 1/158456325028528675187087900672 1/316912650057057350374175801344 1/633825300114114700748351602688 1/1267650600228229401496703205376 1/2535301200456458802993406410752 1/5070602400912917605986812821504 1/10141204801825835211973625643008 1/20282409603651670423947251286016 1/40564819207303340847894502572032 1/81129638414606681695789005144064 1/162259276829213363391578010288128 1/324518553658426726783156020576256 1/649037107316853453566312041152512 1/1298074214633706907132624082305024 1/2596148429267413814265248164610048 1/5192296858534827628530496329220096 1/10384593717069655257060992658440192 1/20769187434139310514121985316880384 1/41538374868278621028243970633760768 1/83076749736557242056487941267521536 1/166153499473114484112975882535043072 1/332306998946228968225951765070086144 1/664613997892457936451903530140172288 1/1329227995784915872903807060280344576 1/2658455991569831745807614120560689152 1/5316911983139663491615228241121378304 1/10633823966279326983230456482242756608 1/21267647932558653966460912964485513216 1/42535295865117307932921825928971026432 1/85070591730234615865843651857942052864 1/170141183460469231731687303715884105728 1/340282366920938463463374607431768211456 1/680564733841876926926749214863536422912 1/1361129467683753853853498429727072845824 1/2722258935367507707706996859454145691648 1/5444517870735015415413993718908291383296 1/10889035741470030830827987437816582766592 1/21778071482940061661655974875633165533184 1/43556142965880123323311949751266331066368 1/87112285931760246646623899502532662132736 1/174224571863520493293247799005065324265472 1/348449143727040986586495598010130648530944 1/696898287454081973172

Dr. J. J. J. J. J.

11 ~~John Foster~~

Allen Shepherd Dr. 7 Cash.

No. 1000 of 5<sup>th</sup> Letter. \$1.00



C New Bedford 3<sup>rd</sup> Mo. 26<sup>th</sup> 1801

679

John Coggeshall Dr. 1 Shovel &c  
ad himself } 7 6

Isiah Hillis Dr. 1<sup>st</sup> Loaf Sugar 2<sup>nd</sup> 2 -  
D. Hillis

James Hatch Dr. 74<sup>th</sup> Linen 5/35 1 15 -  
Three 4<sup>th</sup> ad. his Wife - - - - - 4  
blanket 18 - - - - - 18 -

John Coggeshall Dr. 24<sup>th</sup> Paper 3/ 6 -  
3 Gambles 10 ad. Himself - - -

Wm. Salaman Jun<sup>r</sup> Dr. To Cash  
(Paid on our new pack 8/10)

24<sup>th</sup> Benj. Lincoln Dr. Cash paid him 6/

Cash Dr. To Benj<sup>n</sup> Lincoln  
Rec<sup>d</sup> from him on acc. 2 88  
ad. in full of acc. - - - 1 62

Cash Dr. To David Russell note an<sup>d</sup>  
on this day 6/10 8 90

Cash Dr. To Rich<sup>d</sup> Therman's note an<sup>d</sup>  
on this day 8/10 8 10

Simon Nash Dr. 34<sup>th</sup> br<sup>d</sup> cloth 12/ 1 16 -  
ad. himself

Isaiah Huxey Dr. 1 cabinet Lock 1/ 1  
D. Swift

Dan<sup>l</sup> Anthony Dr. 1 James Davis  
for 1/2 cord Wood - 12/ - 12 -

Ab<sup>m</sup> Smith Dr. 1 bar<sup>d</sup> Cyder - - - 1 0 0



650<sup>r</sup> New Bedford 3m 27 1805

Manasseh Kempton Jr Dr

4m 10<sup>c</sup> daily 12p d<sup>r</sup> his apt<sup>r</sup> 2

James & Jonathan Allen Dr 3/4 yd shalloon 3/4 2 6  
for Comp. used 11m Allen

Isaiah Huppy Dr 2 doz books 4p 3 9  
d<sup>r</sup> himself

Abraham Russell Dr 1 file 2/3 2 3  
d<sup>r</sup> his boy

Luther Wilson Dr 1 1/2 yd flannel 3/4 5/4  
1 1/2 yd linen 2/3 3/4 yd d<sup>r</sup> himself 8 4 1/2

PL 60 34 Timothy Ingraham Dr 1 rapper 1/6  
d<sup>r</sup> His boy

Wm Haskins Dr 1 lb Coffee 2p 8p 8 1  
1 lb black Tea 3p 1/2 16 Hison 20 3/3 8 3  
d<sup>r</sup> himself

James Hatch Dr 1/2 hundred w<sup>d</sup> nails 9d

34 Ezra Cushman Dr 3/4 yd 10 tails of  
15 yd 2 br cloth 10p 15p d<sup>r</sup> himself 1 6 5

Samuel Bonney Dr 1 1/4 yd 10 tails 10p 1 10 1

~~2 1/2 yd 10 tails 10p 15p~~ 2 1/2 yd 10 tails 10p 15p  
2 1/2 yd 10 tails 10p 15p d<sup>r</sup> himself 4 6

Paid  
bank warrant  
Charles Church Dr 1 1/2 yd 10 tails 10p  
d<sup>r</sup> his apt<sup>r</sup>

Isaiah Huppy Dr 1 1/4 yd 10 tails 10p 15p  
d<sup>r</sup> himself 1 10 1  
sep abatement for rent

Isaiah Huppy Dr 1 1/4 yd 10 tails 10p 15p  
d<sup>r</sup> himself 1 10 1

Wm Haskins Dr 1 1/2 yd 10 tails 10p  
d<sup>r</sup> His boy



Invoice 30 Roles big tail Tobacco Shipped  
 by Dan Ricketson from on board Ship  
 Warren Howland Master for Remun-  
 ber on an "Virk of the proprietors, ~~for~~ ~~the~~  
~~Instrument~~ consigned ~~to~~ Said Master for Sale  
 Returns - - - - -

|         |        |        |         |
|---------|--------|--------|---------|
| 8 Roles | 10 1/2 | 8 ea   | 84      |
| 5       | 11 1/4 |        | 56 1/4  |
| 2       | 12     |        | 24      |
| 4       | 11     |        | 44      |
| 5       | 10 3/4 |        | 53 3/4  |
| 2       | 10 1/4 |        | 20 1/4  |
| 1       | ea     | 12 1/2 |         |
|         |        | 11 3/4 |         |
|         |        | 10     |         |
|         |        | 9 3/4  |         |
|         |        |        | 44      |
|         |        |        | 326 1/2 |

Seth Ruppel Sons L<sup>r</sup> 1/2 to Pepper 18  
 Paid d. Charles }

John Swain D<sup>r</sup> 1 Shovel 7/6 d. Himself 17 6

PL Hansard Tolypandion L<sup>r</sup> 1/2 to d. d. John 18 4

" d. d. L<sup>r</sup> To Sam. Bonney  
 for abatement on broad cloth 2/3 -

" Gilbert Ruppel D<sup>r</sup> 1/4 m to Nails 9/1 2/3 }  
 1/4 m to Nails for his House d. W. Kempton 5 3

John Willis D<sup>r</sup> 3/4 y. d. L<sup>r</sup> 2/3 1/4  
 2 d. Sugar 1/8 d. his Lengthen Bitter



ESK<sup>r</sup> C. Kem. Bedford Mass 1<sup>st</sup> 1801

" 11 <sup>2</sup>/<sub>2</sub> Hastings Dr. Main till 1890  
Dr his brother

Wm. Caspary Dr. 54, 2 Bldg, 12, 13

2<sup>nd</sup> Tobacco & 2<sup>nd</sup> Sugar. 1818.

$4\frac{1}{4}$  " d " 3/6 - - - - - d. Peter Foster - - -

4. Sam<sup>l</sup> Bonney Lt. 16 Battery - 2/4 small a. 3<sup>d</sup>  
W.D. June

Wm. Perkins Dr 206 Tax of  
Simpson Hawk a 206<sup>9</sup> 14

Dan<sup>c</sup> & Anthony G. of Cape S. a. His Son

Isaiah Hufnagel F.<sup>rs</sup> 1/2 lb. Wool yarn for Ship & Hebe

Sam. C. Borden Dr. 1/2<sup>o</sup> plus 1/8<sup>o</sup> d. Himself

Thos Churchell Jr 302 Indigo & 1/4 lb  
D. his Girl -

2<sup>nd</sup> Mrs. Perkins Dr. 7<sup>th</sup> of y<sup>e</sup> y<sup>e</sup> 3/4 25.  
 102<sup>nd</sup> Thruat 11<sup>th</sup> of y<sup>e</sup> y<sup>e</sup> 1.5  
 W. Peter Foster's Wife

M<sup>r</sup>. Perkins L<sup>d</sup>n Difference in Latitude &  
Longitude

paid Dan<sup>d</sup> Bennett Dr 1 Coobling 46  
P. Himself

Daniel Anthony Dr. 1 pr + Gloves 1/2 pr. ... 400 -

1/2" Ribbon 1/6 1/2 yd Calico 1/8 - 2 " 2

3/16 to be as max 1/6 D Mary - 1<sup>st</sup> 6

78



New Bedford 4th 2<sup>d</sup> 1801

683

Josiah Wood Dr 1 Bush 2/3 d self

Wm Rorer Dr 2/3 Linen 2/6 1/6

Wm Rorer Dr 2/3 Linen 2/6 1/6

Benjamin Butler Dr 3/4 Sugar 1/3

1/2 to Sea 1/6 d self

Sam<sup>l</sup> & Anthony Dr 1/4 to Indigo 5

d his Son

Gilbert Russell Dr 1/4 m 10 sails 6

in his House, d 1/6 to himself

James Hatch Dr 1/4 Sea 3/6 6/6

Coffee 2/6 12/6 d self

Seth Russell Sons Dr

7/8 y<sup>d</sup> br cloth 10/6 9/6

d Ben<sup>n</sup> Taker 3

Apr 3<sup>rd</sup> 711 on Look Dr 1 Good Line d self 4 6

Apr 10<sup>th</sup> 711 Sam<sup>l</sup> Lambert Dr 1 Good Line d self 4 6

Apr 12<sup>th</sup> 711 Ben<sup>n</sup> Taker Dr 1/4 m 10 sails d Ben<sup>n</sup> 6 -

Ab<sup>m</sup> Russell Dr 2 files 1/10 2/3 d self 4 1

Manasick Compton Dr 1/4 m 10 sails 6 6 -

1/4 m 10 d 6/6 d self

Sam<sup>l</sup> Howland Dr 1/4 m 2 Brads 3/6 10/6 d Sam<sup>l</sup> Bonney

Wm Haskins Dr 1/4 m 10 sails 1/10 1/10

1/4 to Hyson Tea 2/6 d self



New Bedford June 3<sup>rd</sup> 1805

Russell Davis Dr 14<sup>th</sup> persian 1/4  
 d<sup>r</sup> Solomon Boyce

paid Lydia Barker widow Dr 2 1/4 yds Kewmire 1/6 1 6 3  
 d<sup>r</sup> James Barker

see pa 7<sup>th</sup> Zebdial Cleaveland Dr 2 Good Lines 4/6 9  
 d<sup>r</sup> himself

" And<sup>m</sup> Swain Dr 1/4<sup>th</sup> Pers. 1/6 d<sup>r</sup> himself

paid Stephen Tuckerman Dr 1 m 10 tails 3/  
 on 1<sup>st</sup> 6<sup>th</sup> d<sup>r</sup> 1/2 d<sup>r</sup> himself

W<sup>m</sup> Hashins Dr 1/4<sup>th</sup> Pers 1/6  
 past load 1/2 d<sup>r</sup> Peter Tipton wife

" Corn Howland Dr 1/4<sup>th</sup> Pers 2/3  
 d<sup>r</sup> himself

James & Jonathan Allen Dr 1/4<sup>th</sup> Pers  
 1/6 d<sup>r</sup> James Allen

" Sam Bonney Dr 2<sup>nd</sup> Supp 1/8 d<sup>r</sup> himself

see pa 7<sup>th</sup> Humphy Tuben Dr 44 Black Labels 6/  
 d<sup>r</sup> self

" Manahel Thompson Dr 1/4<sup>th</sup> Pers 4 Cuts 1/4 1 3  
 d<sup>r</sup> his wife

4 Cash Dr To David Russell's note an  
 for our note this day for \$194.85  
 at 1/4<sup>th</sup>

see pa 7<sup>th</sup> Saw Toby Dr 5 1/8 yds blk Russ 3/ 17 1/2  
 1 m 1/2 d<sup>r</sup> (d<sup>r</sup> his wife) 4



685

342

3 -

11





686 New Bedford June 5. 1801

Invoice 1 Box cont 932 Rols pigtail  
tobacco shipped by Dan Ruckeson & Son  
on board the Sch<sup>n</sup> "Glide" Jon<sup>n</sup> Howland  
Master, in Kennebunk Maine & risk of  
the proprietors consigned said Master  
per Sal. N<sup>o</sup>

|         |        |        |
|---------|--------|--------|
| 9 Rols  | 11 ea. | 99     |
| 7 - - - | 10 1/2 | 73 1/2 |
| 3 - - - | 10 3/4 | 32 1/4 |
| 3 - - - | 11 1/2 | 34 1/2 |
| 2 - - - | 10 1/4 | 20 1/2 |
| 2 - - - | 12     | 24     |
| 1 ea.   | 11 1/4 | 11 3/4 |
|         | 9 3/4  | 10     |
|         | 8 1/2  | 12 3/4 |

Total 66 1/2 - 20 17 30  
277 1/4 - 19 - 52 63  
65 92 -  
29 1/2 - 34 1/2 - 64  
347 1/4

Ship Hanover Dr. Stamps 9/  
Shipping paper 9<sup>o</sup> - 1/9

99

James & Jonathan Allen Dr. 1 p<sup>r</sup> but 1/4  
1 doz. Sorens 4<sup>o</sup> 1 Latch & Handle 1/3  
do Jonathan

Philip Herri Dr. 1 Shirt 12/  
3 yds Baize 26 7/5

Eliska Dunbar Dr. 3 1/4 yds. Jersey cloth 86  
3 1/4 yds. Canton 3/6 2 1/2 yds. 2 yds. Calico 2/ 2/ -  
do Himself

W<sup>m</sup> Proctor Junr. Dr. 1 quart Beans 3/  
do His Man  
Gilbert Pussell Dr. 1/2 the 10<sup>o</sup> tails 6/  
do His



For Beaufort 4m 1/2 1818

Seth Russell Sons Dr 4 3/4 yds moreen 3/6  
1/2 yd Muslin 8/ 4/ d. B. Taber's Wife

Joshua Crocker Dr 2 Shirts 13/ 2 1/2 yds 2 1/2 lb soap 1 6 6  
2 3/4 yds bro cloth 10/6 2 8/4 1/2 yds 2 1/2 lb soap 1 18 4 1/2  
2 yds flannel 3/6 7/ 2 1/2 yds 40 inch 6/ 1/2 18 4 1/2  
1 d<sup>r</sup> fail 1/6 3 - not there 6 - 2 0  
2 1/2 doz horn buttons 4 10 d<sup>r</sup> Flim self - - 10  
1/2 doz Screens 3 d<sup>r</sup> James bump - - 3

Rheuben Swift Dr 3 d<sup>r</sup> Screens 6 1/6 3 10 -  
d<sup>r</sup> His Brinice

Samuel Bourden Dr 1 Cent 2 d<sup>r</sup> sails 1/10  
d<sup>r</sup> self

Samuel Bonney Dr 3 lb Raisins 9<sup>d</sup> 2/3 } 2 3  
d<sup>r</sup> Himself - }

John Anthony (blk man) Dr  
5 lb Sugar 10<sup>d</sup> d<sup>r</sup> self 5 -

Ship Hanover Dr To Cash

Charles took on 2 men at 20 each  
ages - - - - - \$18

Feb 7<sup>th</sup> Job Tripp Dr 1/2 m 20 sails - 18/ 9/ - }  
d<sup>r</sup> Himself - }

Philip Kerris  
for Labour \$1 - - - - -

Gilbert Russell Dr 1/4 m 6 d<sup>r</sup> sails 9/ 2/3  
d<sup>r</sup> for His House

Seth Russell Sons Dr 1/2 yd 40 riben 6/ 2 -  
1 yd Edging 1/6 d<sup>r</sup> B. Taber's Wife

Baron Childs Dr 11 lb pack all  
d<sup>r</sup> his Wife

Ship Hanover Dr To Cash  
Philip advanced to P Kerris \$5



688 New Bedford Apr 8 1801

Wm Russell Dr 1/4<sup>th</sup> Raisins 4/10  
D. Tho<sup>s</sup> Brownell

Wm Hicks Dr 1<sup>st</sup> Raisins 9<sup>d</sup>  
D. Hinsey

Sam<sup>l</sup> Bonney Dr 1/4<sup>th</sup> Raisins 4/10  
D. Hinsey

on 2<sup>d</sup> Dec 1800  
Ship Hanover Dr To Cash  
Brought Philip Kerit to Gray House rent \$5

Gilbert Russell Dr 5<sup>th</sup> Lath<sup>r</sup> Nails 1/10  
D. His son

Wm West Dr 2 1/2<sup>th</sup> Muslin 4/8  
Chains threads - 5

Seth Russell & Sons Dr 3 Stamps 4/3  
D. Charles 5 3

Manabach & Compton Dr 1/4<sup>th</sup> Butter 1/1  
Lath 2/1 - D. Hinsey 1 4  
2

Wm Haskins Dr 1/4<sup>th</sup> 20<sup>th</sup> Raisins 18/3  
5/4<sup>th</sup> do<sup>s</sup> Screens 2/2 - D. His son 4 6  
2 2

Wm Haskins Dr 1/4<sup>th</sup> Hinges 1/6  
D. Himself 2 1

Samuel Bonney Dr 1/2<sup>th</sup> Sugar 6/1  
1 1/4<sup>th</sup> do<sup>s</sup> Sugar 2/6 D. Self 6  
2 6

Seth Russell & Sons Dr 1 Stamp 2/1  
D. Charles 2 1

Benjamin Lincoln Dr 2 Fifty<sup>s</sup> Stamps 7/1  
D. Himself

Alex<sup>r</sup> Shephard Dr To Cash paid  
for postage of 5 letters 6/1

Dec 24 Timothy Ingraham Dr  
Wm Sugar 10 D. Himself 10

John Coggeshall Dr 1/4<sup>th</sup> Nails 4/1  
D. Himself



New Bedford Am<sup>o</sup> 10<sup>th</sup> 1805

689

March<sup>22</sup> Dr To J<sup>r</sup> C. Helme

for 1 m Sars - 15<sup>00</sup> \$ 4.50

Daniel Taber Dr 1/4<sup>th</sup> Tobacco b. d. Amos  
Hooks 7

Gilbert Russell Dr 1/8 m 6<sup>th</sup> Sars - 9/11/12  
1/8 m 12/1/16 d. 16 Kempton

W<sup>m</sup> Haskins Dr 1/4<sup>th</sup> 6<sup>th</sup> Sars - 5/3  
d. his app<sup>r</sup>son

Sam<sup>l</sup> Borden Dr 1 Shamp 9 d. d. Helmsely

John Coggeshall Dr 1 1/2 yds Calico 3/4 5/1  
d. himself

W<sup>m</sup> Haskins Dr To 1/4<sup>th</sup> m Russell

Discounted A<sup>n</sup> Order - \$ 2.83

W<sup>m</sup> Haskins Dr 14 yds Linen 2/6 1/15  
d. W<sup>m</sup> West of Fagbilly

Proctors of Tobacco & Manuactory Dr  
To Cash for B. Hill per freight  
of paper Tobacco from Newport - 1 4  
paper & twine 4

Daniel Anthony Dr 1 1/2 Tea 3/1  
d. his son

(Black man)  
John Anthony Dr 2<sup>th</sup> Sugar 10/18  
d. his wife

Philip Kerre Dr 2 feet Wood 5/1

James & Jonathan Huntman & Allen Dr  
1 waist & 1/2 put 1/3/ after company use

Joseph June Dr 10 yds Indigo 1/4  
d. himself 1 4



640<sup>n</sup> Ben Bedford 4<sup>th</sup> 13<sup>th</sup> 1809

Richard Swift Dr 3 Chest Locks 2/ 8/

do Him self

do my Swain Dr 6 Coffee 2/ 12/

do his Serv

Manasseh Kempton Dr 5 m Lath nails 2/ 10/

do Him self

Gilbert Russell Dr 5 m Lath nails 2/ 10/

Wm Haskins 2<sup>nd</sup> Sugar 10 1/8 1<sup>st</sup> Coffee 2/ 3 8

do N. Taber

John Eggeshall Dr 5 40s Feb Lock 2/ 10/

3/4 y<sup>rd</sup> made 3/ 2/3 do his son John

paid Joseph Howland Dr 1/4 m 10<sup>th</sup> nails 3/

do Tabman

Ben<sup>n</sup> Dillingham Dr 10 rose Handls 14 8/

1 doz Escutcheons 3/ do Him self 3

Wm Haskins Dr 1<sup>st</sup> raisins 9d 9/

Alan<sup>e</sup> Anthony 12 1/2 y<sup>rd</sup> Russia Shet 1 10 1/2

do his Daughter

Ship Hanover Dr to Cash paid

Anyon Macumber 20 Dollars

Joseph Russell Dr 1/4 m 10<sup>th</sup> nails 3/

do his Wife

Samuel Bonney Dr 1<sup>st</sup> raisins 9d 3/

do Him self

Wm Haskins Dr 10 Ezra Cushman

Discounted 1<sup>st</sup> Order - 1. 6/

Wm West Dr 1/4 m 10<sup>th</sup> Sugar 6/ do His son

6



2  
Sons Bedford 4 m. 14 1805

695

New packet Dr To Cash  
paid Wm Tallman Jr. Dr Rec. \$ 30

Wm Tallman Jr. Dr To Cash  
Op. him on an. New Packet \$ 30

Gilbert Russell Dr 1/4 m 10 tails 3/4  
1 doz b. d. 2/4 d. M. Kempton Jr. }

per pa. Trip Dr 1/2 m 20 tails 18/9  
1/2 m 10 d. 6/ d. Himself 9 6

New Packet Dr 3 3/4 d. Tallons 10  
d. Chase }

Seth Russell Sons Dr 1/4 m 10 tails 3/4  
4 m 20 d. 1/6 for Seth's House }

Ebenezer Perry Dr 16 large Steel Buttons 6  
3 doz small Gilt Dr 4 d. of fenne 6 1  
1 doz Linen 3/4 twist 1/5 yd tankin 1/8 5 9

Gilbert Russell Dr 40 tails 3 d. 3

Cash Dr To Materials for Tobacco Mfg  
for 1 Line 1/6

per  
Barnabas Taber Dr 1/4 m 10 tails 6/4  
d. Himself }

per  
Corn. Howland Dr 1/4 m 20 tails 18/9  
d. Sam. Benney 9 0

Wm West Dr 1 doz Corn 2/10  
d. his maid 2 10

Ball's Engin Dr 3 m 10 tails 1/4 6/4

Cash Dr To Ebenezer Perry's Note an.  
for his Note this year for \$100.  
at 8 1/2 %



692<sup>r</sup> New Bedford 4 h. 16<sup>th</sup> 1825

Abraham Russell. F.<sup>o</sup> 1 file 1/2 d<sup>o</sup> Steffan

Francis Tabor Esq<sup>r</sup> 117 St. Calver St. 2 10  
Jy<sup>n</sup> Brown Kellum 23 1 skin Silk 2 1/2  
Do<sup>n</sup> his Wife.

|    |  |    |   |
|----|--|----|---|
| 10 | Sett Russell & Sons Dr <sup>rs</sup> 2 <sup>nd</sup> Bayar 6 <sup>th</sup>                               | 10 | 6 |
| 14 | White & Sons Dr <sup>rs</sup> 10 <sup>th</sup> Indigo 5 <sup>th</sup> & 6 <sup>th</sup> 11 <sup>th</sup> | 14 | 9 |

Caleb Congdon D.<sup>r</sup> 1/2 to 10 Nails 6,  
d<sup>ly</sup> 1/2 to 10

Philip Kemble Dr To Cash & this 6/

Sam. Salinan & L<sup>th</sup> N. Carr

to him in acc<sup>t</sup> one sack of S.W.

When Supplied by T. Lamb & Co. 18<sup>th</sup>  
 do 42 Cts 42  
 60

*William Hastings* 2<sup>d</sup> 11<sup>th</sup> 1791  
D. David Smith

Wm Harkins Dr. 1/2 Iron 1/2 2 doz screws  
do. Hemlock

|   |        |
|---|--------|
| 1 y 6 <sup>mo</sup> Russell Dr. 1 y 6 <sup>mo</sup> board 4 <sup>mo</sup> .....   | } 4 11 |
| 1 y 4 <sup>mo</sup> Riton 2 y 13 9/10 y <sup>d</sup> & 1/2 3/8 .....              |        |
| 1 y 2 <sup>mo</sup> Riton 2 y 14 y <sup>d</sup> & 1/2 3/10 10 <sup>mo</sup> ..... |        |
| d <sup>o</sup> his wife   |        |

Isaiah Hufsey L<sup>g</sup>, Knot Thred<sup>d</sup>.

John Anthony <sup>black man</sup> Do y 40 Tow Cloth 2/14  
d His wife

|                                 |       |
|---------------------------------|-------|
| For Peter & Mary                | 2 1/2 |
| For P. & M. Sugar 1/2 & D. Self | 1 2   |



Bedford 4m: 18 1801 643

Isiah Husey Dr 2 1/4 yd bind twine

John Gibbs Dr 1 run to Lock 2/3 d. Himself 2 3

James & Jonathan Allen Dr 10 boxes  
brush 1/6 d. James 1 6

Abraham Russell Dr 3 doz kersey 1/6  
d. Stalls boy

paid Samuel Hall Dr 3 doz brass nuts 1/6 4/6 - 4 6  
3 doz kersey 1/6 - d. His boy - 1

bill Job Eddy Dr 1 pattern for sandstone 1/6  
d. Self

Wm Haskins Dr shavers aw - 13 6  
bill Handkerchief 6/6 (d. David Swift 6 6

John Eggeshall Dr 2 doz buttons 1/6 2/6  
d. self

Wm Haskins Dr 1 Pulper  
d. David Swift

PL Timothy Ingraham Dr 1/4 to Levi & d. His Son

paid 18 Hazell June Dr 1/4 to 10 cails 3 - 3 -  
for Sloop Humbard

Thos Hazard Jr Dr 1/4 to 10 cails 2/6 2 -  
d. Himself

John Eggeshall Dr 1/4 to 10 cails 2/6 2 -  
d. His Son

Isiah Wood Dr 1/4 to 10 cails 2/6 2 -  
d. Himself

Cash Dr To L. Allen Shepherd  
on d. of John Gifford & endorsed  
on his note \$20

Cash Dr To Mary Smiths note on  
for our note dated 3mo 26 last for \$144.47  
at 6 1/2 %



174 Long Bedford Apr: 18. 1808

Sho: Churchill Dr 2yds muslin 2/2 } 4 11  
Cut: His Sister

Sam: Bonney Dr 1 yd 1/6 a: Himself

Wm: Baskins Dr 3 yds calimanco 2/6

a: Peter Foster's Wife

Settles Job Gifford Dr 23 1/2 yds 1/6 a: Himself

Bill

Job Every Dr 1 Shain silk 7/2 don buttons 1 1

3/8 yd brown Holland 10 1/2 1/4 don buttons 1 3

1 knot thread d Charles Puckler - 2

Amy Smith Dr 7/4 yds Mus calico 3/6 1 5 4 1/2

Wm: Limer 2/6 silk 4 1/2 a self 2 10

Wm: Rotch Jr Dr 1 Spade 7/6 a: His Workmen 7 6

Samuel Bonney Dr 1/2 ton 100 nails 6/

a: Himself

Samuel Bonney Dr 1 Spade 7/6 a: self 7 6

1 March 1808 to Mr: Shepherd

for mending Isaac Rapet's shoes 1 6

Carilus Greenland Dr 1 bed cover 8

a: Bonney

20 Ezra Thomas Dr 1/4 ton 20 Nails 4/6 } 4 6  
a: his journeyman

Wm: Russell Dr 1 Hammer 2/3 a: his Daughter

J: Russell Dr 8 yds plain calico 4/ 1 12

2 yds Galsen 8 silk 7 a: his wife 1 3

1/8 yd Ribon 1/4 in parts board 4/ 2 6

4 yds perret a 3 1/4 a: Sally Russell



Q 4 Praire 4 mo 20. 1801

John C Helme Dr To Tobias Manf  
for 14 Roles pigtail sent him J B Hill

|        |        |        |                           |
|--------|--------|--------|---------------------------|
| 10 1/4 | 12 1/4 | 12 1/4 |                           |
| 9 3/4  | 10 1/4 | 11 3/4 |                           |
| 10 3/4 | 10 1/4 | 11 3/4 |                           |
| 12 3/4 | 12 1/4 | 10 1/4 |                           |
| 10 1/4 | 13 1/2 |        |                           |
| 54 -   | 59 1/4 | - 46 - | 13 9/4 a 18 6/4 28 66/100 |

Ship Hanover Dr To Cash

To H & Davis bill beef & pork 265

J Fuld bills bread... 40.62

John Sullivan Coffee... 5.65

20 lb candles a 13° & box 1/6... 3.86

A Hatch 32 lb Rum... 24.56

To Capm White Freight... 5.34 339.69

trunkage... 1.6 6.40

J R's expenses viz

to Boston 5/3 at d° 21/ 26.3

Stage fare 21/ stores 5/10 26.10

at & from Litchfield 4/ 4.-

at North River 9/ home 7/6 16.6

73.7 12.26  
83.58.35

Miss Gilbert Russell Dr by her father 5/9 34.6

7 yds cotton 4/ To his wife 28 6 2 6

Saml Bonney Dr 10 yds Linen 2/4 1 3 4  
or self

Joshua Barker Dr 6 yds Hinges 3/6 3 6  
d. Himself

Ezra Smith Dr 14 yds Steel 25/9 3 1 1 9  
d. Himself

James Durfee Dr To Cash sent him 20 dollars

Geo Claghorn Dr To Cash sent him 5 doll



## 3

96

16.

20/8. 3 11

10/4

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Cash Dr. To Ezra Cushman Rec<sup>d</sup> of Union acc. 63



PL 69 David Allen & Co. 14 1/2 lbs. Beans 95 99  
Paid in Part of d<sup>r</sup>'s daughter

" Russell Davis Dr 7 1/2 lbs. Bacon 2 10 }  
Carried Over } 10 10

" 2 1/2 lbs. Russell Dr 2 1/2 lbs 25 3/4 d<sup>r</sup> for Hoofing 5 8

March 23 Dr To Roger Haskell  
for Manure 100

See  
696

" Joseph Russell Dr 14 1/2 lbs. Sugar - 1 1/2 }  
d<sup>r</sup> Quash } 15 2

" 11 lbs. Dr 6 1/2 lbs. Sugar 0 - d<sup>r</sup> for making 0 -

Philip Merrill Dr To Cash for James Thurman  
for Horse Shoes &c Rec<sup>d</sup> \$ 3.25

See  
697

Isaac Huprey Dr 1 lb. Tobacco 10  
d<sup>r</sup> self

" Corn. Howland Dr 1/4 m 6<sup>th</sup> Brads 8 1/2 2/3  
d<sup>r</sup> Sam<sup>l</sup> Bonney

paid John Tobey Dr 1 1/2 lbs. 2/3 d<sup>r</sup> himself

PL John Anthony Dr 3 lbs. Sugar 1 1/2 3/4  
blackman

" Sam<sup>l</sup> Borden Dr 1/4 m 4<sup>th</sup> Cu. Nails 2 1/2 3/4 }  
d<sup>r</sup> Samuel Simmons } 10  
1 1/2 Hinges 4 Screws 4 d<sup>r</sup> himself

paid Abner Delano Dr 1/2 gross Corks 2 1/2 d<sup>r</sup> his }  
John Hymans } 2 3

Benjamin Diligham Jr Dr 1 lb. Quin Sand  
Paper 4 1/2 d<sup>r</sup> himself

4 6

Cornelius Howland Dr 1/4 m 20<sup>th</sup> Nails 9  
d<sup>r</sup> Bonney



Wm Haskins Dr 3/4 shingles 1/4

2 doz screws 1/4 m & Brads 1/2 2 1/2

Barnabas Russell Dr 1 Handkerchief 1/4  
d. Himself

Wm Haskins Dr 3 files 10 1/2 1 knife 3/4  
d. Self

Reuben Smith Dr 3 Janes 10 1/2 d. Self  
2 Nippers 2 3/4 1 1/2 3/4

PL for 5<sup>th</sup> Elijah Rempton Dr balance  
Markost pattern d. his wife  
Imo 57. pro forward from her 650

Ben Bedford Dr 1/2 doz 1/2

Caroline Hawland Dr 1/2 doz 1/2

John Coggeshall Dr 1 1/2 doz 1/2  
d. Self

Wm Haskins Dr 5 m shingle nails 1/2  
d. Self

Stephan Taber Dr 2 set bars 1/2  
Handanna 6/4 1/2 1/2 1/2 10

Russell Davis Dr 1/2 doz 1/2  
d. his 1/2

Isaiah Hapley Dr 2 doz bind 1/2 d. his Daughters

Wm Haskins Dr 2 doz 1/2  
d. Himself

Reuben Smith Dr 1 rule 3/4 d. Barnabas Russell 3/4

Philip Ferril Dr 1 comb 1/2 d. his wife



400

Jonathan Parker. Dr. 100.00  
100.00

Cash Due To Materials for Tobacco, M<sup>ty</sup>

Mr. Goodshall Dr, State 1/2 & his 1/2

Am. Harkins Dr 8 yds. Lumber 3/4 1 6 8

186 m Russell  $\frac{1}{2}$  10  $\frac{1}{2}$  St. 16 159 d. Hoffman 159

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# DESSERTS

## ORANGE BASKETS

**T**O make orange baskets select oranges with an exceedingly tough skin. Scoop out the inside of each orange after cutting the skin low in basket shape, with a strip across the top for a handle. Place them in a shallow pan, with enough cold water to cover. This will keep them from drying out until you want to use them.

Mix pulp of orange with candied cherries, bananas and powdered coconut. Fill baskets with mixture, tie ribbon on handle, serve on cake plate with small dolly underneath and eat with ice cream forks. Just the thing for a child's party.—MISS ELLA WEIR, No. 128 Prospect avenue, Middle town, N. Y.

## VIRGINIA TIPSY CAKE.

**P**REPARE all the ingredients in time to build your tipsy cake several hours before using, and let stand in a very cold place. Make enough sponge cake batter to bake in two layers, each nearly an inch thick when done. Make a rich custard of one pint milk and three eggs; sweeten to taste and flavor with vanilla. It should be very thick. One large glass of sweet wine one pint cream, one pound blanched almonds; sweeten cream slightly and flavor delicately with a little of the wine; then whip until stiff enough to stand alone. To build: Put a layer of cake in the bottom of a deep glass bowl; pour wine over slowly until the cake is about soaked through. Stick almonds (endwise) thickly in the cake; pour on a layer of custard; then whipped cream, and so on, until bowl is full. Ornament cream on top with crystallized cherries or violets and serve.—MRS. A. M. AIKEN, Danville, Va.

## AMERICAN PUDDING.

**L**ARGE tart, baking apples, one dried fig to each apple, custard a few candied or dried cherries. Carefully remove the cores from the apples, peel them and remove all blemishes; examine the figs, roll them as small as possible and stuff one in each apple. Bake the apples very slowly till soft, but not broke; place in a glass dish and pour over them a thick-bolled custard. On the top of each apple place a candied cherry. Serve sweet wafers with this dessert.—MRS. CALL, No. 1409 Leroy avenue, Hoga, Philadelphia, Pa.

## GERMAN CHOCOLATE PUDDING.

**T**HE yolks of six eggs beaten very light, one-quarter of a pound of ground almonds, one-quarter of a pound of powdered sugar, one-quarter of a pound of German sweet chocolate grated. Beat very stiff the whites of six eggs and add last. Steam for forty-five minutes in a buttered mold. To be served with whipped cream. This recipe was a favorite dish of a friend while in Germany and never has been published in this country. It is very nice.—KATE L. DAKIN, No. 15 Salem street, Springfield, Mass.

## MOCK CHERRY PIE.

**C**HOICE fine one cup cranberries, one-half cup of seeded raisins, add three-fourths of a cup of sugar, one teaspoonful of vanilla, piece of butter size of walnut and one-half cup of hot water. Stir thoroughly together and fill pie plates, then sift two teaspoonfuls of flour over the top and cover with crust and bake. This will make two pies.—MRS. D. A. P., Haverhill, Mass.

## PRESIDENT'S PUDDING.

**T**IE closely in a small piece of thin muslin a vanilla bean cut up and a stick of broken cinnamon; boil the bag and its contents in a quart of rich cream until the cream is highly flavored; remove bag and pour the hot cream over half a pound of sponge or almond cake sliced thin and laid in a deep dish; cover the dish and let the cake dissolve in the cream; have ready four ounces sweet almonds two ounces bitter almonds that have been blanched and pounded to a paste, with sufficient rose water to keep them from oiling in the mortar. Beat eight eggs very light; when the cream and cake are cold stir alternately with them the eggs, the almonds and half a pound of powdered sugar, butter a deep dish and put in the mixture; have ready a star cut from citron and several smaller ones, with which garnish the pudding. Set in a quick oven and bake well; cover with paper if it becomes too brown. Serve cold with whipped cream flavored with a little sherry.—M. C. H.

## LEMON CUSTARD.

**S**EVEN eggs, one pound white sugar, juice of three lemons, lump of butter size of an egg. Beat yolks of eggs until light, then add the sugar, butter and juice from the three lemons. Beat whites of eggs into stiff froth and mix one-half with the custard and bake in a rich pastry. For the top of custard take the remaining whites add three tablespoonfuls sugar; put this on top of custard and set in oven to brown.—MRS. CLAUDE H. BRADY, Wytheville, Va.

## TWO GOOD PIE RECIPES.

### CARAMEL PIE

**O**NE cup brown sugar, one cup of butter, one of peach marmalade, one teaspoonful of vanilla, five eggs beaten separately; butter and sugar creamed together; add other ingredients. Beat well and bake in pastry.

### LEMON PIE.

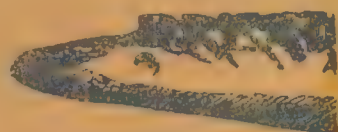
The juice and grated rind of two lemons, six eggs four tablespoonfuls cream, three teaspoonfuls sugar; beat whites and yolks separately; when you beat yolks, lemon and tablespoonful of butter together add sugar and half pint sweet cream and white of eggs. Bake in quick oven.—MRS. MARY N. PAYNE, Manassas, Va.

## GRAHAM PUDDING.

**T**HREE cups flour, two cups graham flour, one cup chopped meat, one cup raisins, one cup milk, one-half pound citron cut in small pieces, one pound raisins, one pound almonds, one teaspoonful baking powder dissolved in half cup boiling water, three teaspoonfuls mixed spices, one teaspoonful ground nutmeg, one tablespoonful salt. Rub suet through flour thoroughly, then mix all ingredients together. Put in bag and boil five hours. Serve with sauce. Sauce—Three eggs, one-half cup of butter, one pound powdered sugar, one teaspoonful vanilla, one wine glass whiskey.—MRS. H. W. HOLTZHAUSER, 181 West 102d st., N. Y.

## PRUNE PUDDING.

**O**NE pound of prunes; stew until soft, take the pits out and chop until fine; the whites of four eggs beaten well; add one cup of sugar and mix with prunes; bake twenty minutes in slow oven. Serve with whipped cream.—MRS. J. M. L., 124 Howard Street, Waverly, N. Y.



## ANGEL CAKE.

**B**EAT to a stiff froth the whites of eleven eggs. Add gradually one tumbler of granulated sugar sifted five times. Into one tumblerful of flour stir one scant teaspoonful cream tartar; sift five times, put in a little at a time, stirring constantly. Flavor with vanilla and bake in slow oven one and one-half hours.—MRS. M. D. DEXTER, 92 East ave., Bridgeton, N. J.

## CORN PONE.

**T**HREE cups flour, one and one-half cups corn meal, one pint sweet milk, four eggs, one cup sugar, one-half cup butter, three heaping teaspoonfuls baking powder, a pinch of salt. Bake from three-fourths to one hour in slow oven.—MRS. F. CLINTON BAIRD, 100 Madison ave., Allegheny, Pa.

## VIENNA ROLLS.

**S**IFT two or three times one quart of flour, two teaspoonfuls of baking powder and half a teaspoonful of salt. Work in one tablespoonful of butter, add one pint of milk, stirring into a dough of the usual consistency. Roll to the thickness of half an inch. Cut into circular forms and fold over once, moistening a little between the folds if necessary to make them stick. Butter the baking pans well, and do not let the rolls touch each other. When placed thereon, moisten the tops of the rolls with a little milk, or butter melted in milk, and bake in a hot oven.—SARAH A. HOMER, Garrison, N. Y.











True and Tried Recipes Contributed by the  
Women of New England—Fancy Work, Cro-  
cheting, Knitting—General Correspondence on  
Home Topics.

Monday, Feb 7.

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# FISH AND SEA FOOD.

**LOBSTERS TO POT AS AT WOOD'S HOTEL, LONDON, TWENTY YEARS AGO.**

*C. Winslow Howe,  
Boston Highlands.*

**T**AKE out the meat as whole as you can; split the tail and remove the gut; if the inside be not watery, add that. Season with mace, nutmeg, white pepper, salt and a clove or two, in finest powder. Lay a little fine butter at the bottom of a pan and smooth the lobster over it with bay leaves between; cover with butter and bake it gently. When done pour the whole on the bottom of a sieve and with a fork lay the pieces into potting pots, some of each sort, with the seasoning about it. When cold, pour clarified butter over it, but not hot. It will be good next day or, highly seasoned and thickly covered with butter, it will keep some time.

## LOBSTER STEWED.

*Margaret Loughman,  
34 Whitney street,  
Lynn, Mass.*

**T**AKE pint milk, one large lobster, two tablespoonfuls butter, one-half teaspoonful salt, two tablespoonfuls flour, one-half teaspoonful cayenne pepper, one-half lemon or two tablespoonfuls vinegar. Put lobster meat in small pieces, boil the milk in chafing dish, melt the butter, add the flour and when smooth add the boiling milk gradually; add lobster and seasoning; simmer ten minutes.

## LOBSTER CHOWDER.

Meat one lobster, one quart milk, six Boston crackers split and buttered, one teaspoonful salt, dash cayenne pepper, two tablespoonfuls butter rolled in one of flour. Scald milk, stir in seasoning, add butter and flour, also pinch soda; cook three minutes, add lobster; simmer five minutes. Line a tureen with crackers; serve with sliced lemon.

## LOBSTER A LA CAPE ANN.

*Mrs. W. B. Robinson,  
North Andover, Mass.*

**O**NE pint chopped lobster, one ounce butter, one tablespoonful thick cream, dash cayenne, little white pepper; put cream and butter in chafing dish; when very hot add lobster and pepper; cook two minutes, stirring constantly; serve with crisp buttered toast.

## OYSTERS PIQUANTE.

*Essie E. Myers,  
Alliance, Ohio.*

**S**IX small cakes of ice about two one-half inches square, hollow out centre with small hot iron space hold eight small oysters. Fill with eight small oysters and the following sauce: Three tablespoonfuls of grated beet, three teaspoonfuls of grated horseradish and like amount of catsup and vinegar, one teaspoonful of tabasco sauce and juice of half a lemon. Serve in soup bowl, garnished with lettuce.

## A FANCY OYSTER DISH.

*Miss Alma Chase,  
No. 37 Fairfield avenue,  
Holyoke, Mass.*

**T**HE fleshy part of two dozen oysters cut in small pieces, one cupful of chopped fresh celery, one cup of milk, two tablespoonfuls butter, two tablespoonfuls flour, one saltspoon (or more) of salt, a dash of Tabasco sauce. Make a white sauce of good consistency by cooking the flour and butter together and adding the milk gradually; then add the oysters, salt and Tabasco sauce; cook five minutes, and just before serving add the celery. Serve on thin slices of toasted bread.

## CRABS A LA CREOLE.

*Mrs. W. Freeman,  
13 West Eighty-eighth st.,  
New York City.*

**T**AKE a half dozen hard shell crabs that have been boiled and cleaned. Pick all the meat from the claws and crack the body in quarters. Take half a can of tomatoes, put in chafing dish and allow to boil, thinning the tomatoes as much as possible; take a piece of butter the size of a walnut and a tablespoonful of flour; mix butter and flour together, and add to the boiling tomatoes; a dash of red pepper and salt to taste, and two dessertspoonfuls of Worcestershire sauce; add the crabs and the meat from the claws; cover the chafing dish and allow to cook briskly three minutes. Serve in hot ramikins—sufficient for four people.

## BROILED SHAD.

*Miss M. Haverly,  
Troy, N. Y.*

**H**AVE it split down the back and lay it on a large meat platter in a marinade composed of one tablespoonful of oil, one of vinegar and a little salt and pepper; leave it in this for an hour, turning occasionally. Rub the bars of a double gridiron with beef suet to prevent sticking, lay the fish on and broil slowly, doing the inside first. Turn frequently, and if you are a skilful cook you will send it to the table free from the slightest suspicion of scorch or burn. It will take from eight to fifteen minutes, according to size of fish. When the bone may be easily lifted from the flesh it is an infallible sign that the cooking is completed. Two or three minutes more and it will be dried too much. Remove at once to a hot dish, while you prepare some maitre d'hotel, that is, an ounce of butter rubbed with a teaspoonful of finely minced parsley, the juice of half a lemon, and salt and pepper. Lift the vertebrae, spread this over, and set in the oven for a minute, and you have the perfection of a broiled shad. If you surround this fish with the roes cut in pieces the size of a large oyster, dipped in egg and crumbs, and fried, and alternate these with oysters cooked in like manner, you have broiled shad a la Clermont.

## FISH RECIPE.

*Mrs. Bertha Freund,  
213 East Seventh Street,  
Pueblo, Col.*

**T**AKE yellow pike, clean, wash and cut into slices three inches square, sprinkle salt and press two hours before broiling. Boil two onions, salt, pepper, parsley, one carrot, and celery root, cup of vinegar and two quarts of water while boiling; wrap fish in a cloth and drop in the above; when done remove from liquor and serve with the following sauce:

**Sauce Recipe**—Take four hard-boiled eggs, four medium pickles, chop fine; half pint of best catsup and pint homemade salad dressing; add together and serve over fish.

## FILLETS OF SOLE.

*Mrs. J. Carroll,  
161 West 63d Street,  
New York City.*

**T**AKE four fillets of sole, fry in butter seasoned with pepper, salt and juice of lemon; when cold arrange on oval dish, pour about half a pint of mayonnaise dressing over them; then take some calves-foot jelly that has been allowed to set in shallow cake-tins, cut into fanciful shapes and lay on each fillet; stick mushrooms all over; decorate with parsley and hard-boiled eggs, cut in crescent shape and serve.

## LOBSTER A LA NEWBURG.

*Mrs. C. P. Long,  
546 Macon Street,  
Brooklyn, N. Y.*

**O**NE tablespoonful butter, one can lobster; let this cook with three tablespoonfuls of sherry; let cook about ten minutes, then add one gill cream, one beaten yolk, little salt. After all this is cooked add a little more sherry. This is very fine.

## SCALLOPED SALMON.

*Mrs. A. M. Jenson,  
Gouverneur, N. Y.*

**B**AKE one can of salmon after it has been shredded, place in a baking dish in layers; first a layer of rolled cracker crumbs, then one of salmon, butter, salt and pepper; repeat the process until the dish is nearly filled; moisten well with milk; then take a tablespoonful each of butter and flour beaten well together and stir into one cup of boiling milk; when cooked sufficiently stir in a well beaten egg; pour this over dish and bake half an hour or until nicely browned. Serve hot.

## LOBSTER RELISH.

*Mrs. John Donovan,  
43 Greenwich avenue,  
New York City.*

**T**HE meat of two small lobsters, yolks of two hard boiled eggs, creamed with half cup of sweet cream, one tablespoonful flour and one tablespoonful of butter, creamed together, half cup of Madiera wine, salt and pepper to taste; put the creamed eggs in the chafing dish, next the creamed flour, lobsters, pepper, salt and butter.

## SCALLOPED CREAM OF SALMON.

*Mrs. A. C. Honey,  
32 Herkimer street,  
Brooklyn, N. Y.*

**T**AKE one can of salmon, take out bones and skin, and with a fork pick meat into medium sized pieces. Make a cream gravy of a pint of milk, butter size of a walnut, salt and pepper to taste and thicken with a tablespoonful of flour mixed smooth in a little milk. Into this cream sauce or gravy put the salmon and mix together thoroughly. Into your baking dish put a layer of cracked crumbs, then a layer of creamed salmon and then a layer of thin slices of onion, salt and pepper, then another layer of crumbs, salmon, onions and lastly a very thin layer of crumbs and three or four pieces of butter in top. Bake until nice and brown. It is a dainty dish.

## SHRIMPS.

*Mrs. Herbert C. Ellis,  
Fair Street, east of Crane,  
New Bedford, Mass.*

**P**UT into the chafing dish two tablespoonfuls of butter, half an onion, grated very fine. When hot stir in half a cup of cold rice, carefully boiled; add a gill of cream and half a pint of canned or fresh shrimps. Add a tablespoonful of tomato sauce. Stir well until it comes to the boiling point, then let it simmer for about five minutes. It is very good.

## CLAMS.

Have twenty-five clams chopped fine. Put in the chafing dish two tablespoonfuls of butter; when melted add two tablespoonfuls of flour. Add the clams, with half a pint of their juice; season well with pepper and salt and let them simmer from ten to fifteen minutes. Just before serving add a gill of cream and let it come to a boil. Serve hot.

## CURRIED LOBSTER A LA THIBET.

*Mrs. Anna C. Jarrett,  
621 East 146th Street,  
New York City.*

**I**NGREDIENTS—One pound lobster, one cup butter, one-half cup flour, one teaspoonful curry, cayenne pepper, one potato, two medium onions, two ounces rice, salt, Worcestershire sauce. Heat a frying pan or other shallow dish quite hot; pare potato and take half and rub round in pan until all is consumed; chop remainder with onions very fine; place in pan and allow them to brown. Mix butter, flour and curry with a little water, add pepper, salt and sauce to taste. Pour in pan, stirring briskly. When it comes to boiling point add lobster broken up fine and allow the whole to simmer for ten minutes. Boil rice so that each grain remains unbroken. Serve in dish with the rice for outside wall.

## DEVILLED CRABS.

*Mrs. Robert Reid,  
612 Main Street,  
Hartford, Conn.*

**O**NE cup of crab meat, two tablespoons of fine cracker crumbs, yolks of two hard-boiled eggs, chopped fine; juice of one lemon, one-half teaspoon mustard, one cup drawn butter, a little cayenne pepper and salt. Mix the lemon juice, yolks, seasoning, drawn butter and crabs with half of the bread crumbs; put in fish dishes and sprinkle the remainder of the crumbs over top. Bake in quick oven until light brown.

## DEVILLED LOBSTER.

*Edna B. Hall,  
93 East Bridge Street,  
Grand Rapids, Mich.*

**O**NE can nice shredded lobster, three tablespoonfuls wine vinegar, three tablespoonfuls mayonnaise dressing, one ripe tomato chopped fine, one small grated onion, salt and pepper, with a dash of red pepper, one-half wineglassful sherry wine; melt one-quarter cup of butter in chafing dish and put in the mixture and cook ten minutes.

## CREAMED CRABS.

*Miss Annetta Smith,  
Lansdowne,  
Delaware County, Pa.*

**S**IX hard-shell crabs, one and a half pints of cream, salt, white pepper and paprika, one Bermuda onion, two pines Madeira.

**D**irections—Scald cream in chafing dish, extract crab meat in large pieces and add to cream; use heart of onion, cut into small dice; let cook until crab is thoroughly heated; add condiments and wine and serve.

*1/2 lb for 100*

*Value of for 1000 New York*



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Saw Bony to 1 year 10/10 4 -

1 cup of sugar to 1 bottle Butter 6/10  
1 ditto Lardener 6/10 136

Saw Hope Dr 2 m 3/4 blocks in 50 11/10  
to H. Butte -

paid J hazard June Dr 74 Mr H rails - 17/10  
for Sloop the Anna

Seth Russell & Sons Dr 27 year the bottle 2/3 572  
3 1/2 to red wood & 1/10 to SK's wife

1 cup of sugar to 1 bottle Butter 6/10  
1 ditto Lardener 6/10

Seth Russell & Sons Dr 27 year the bottle 2/3  
to Charles's wife

paid J Hazard Dr 9 1/2 H rails 1/10 13 11/10  
to Self

paid J hazard June Dr 1 1/2 m 10 rails 12/10 13/10  
for Sloop the Anna

1 cup of sugar to 1 bottle Butter 6/10  
1 ditto Lardener 6/10

Saw Hope Dr 2 m 3/4 blocks in 50 11/10  
to H. Butte -

paid J hazard June Dr 80 park 1/10  
to Self

Saw Hope Dr 2 m 3/4 blocks in 50 11/10  
to H. Butte -

paid J hazard June Dr 1 hammer 1/10  
to Self

1 cup of sugar to 1 bottle Butter 6/10  
1 ditto Lardener 6/10



### Cream Buns.

Put 1 pound of flour into a basin, and make a hollow in the center with your knuckles, into this pour a tablespoon of yeast dissolved in a cup of lukewarm milk, mix a little of the flour from the sides of the pan into this, and then leave it by the fire to rise. Meanwhile dissolve 6 ounces of butter, and beat it up lightly with 4 whole eggs, and add this to the leaven when it has well risen, and then work the whole well together, again allow it to rise for an hour or so, and when it is well risen, place little balls of this mixture on to well buttered even tins, allowing from 2 inches to 3 inches between each heap; being light, the paste will fall into the proper bun shape. Brush each over with yolk of egg beaten up with a little milk, dust with roughly crushed lump sugar, and bake in a moderate oven.

Mrs H. P. O.

### Hashed Goose.

Take the remains of a cold roast goose, 2 onions, 2 ounces of butter, a pint of boiling water, a dessertspoon of flour, pepper and salt to taste, a tablespoon of port wine or very old ale, 2 tablespoons of mushroom ketchup. Cut up the goose into pieces the size required, which should be fairly small; the inferior joints and trimmings and so forth must be put into the stewpan to make the gravy. Slice and fry the onions in the butter until of a very pale golden brown; add these to the trimmings, and pour over about a pint of boiling water; stew these gently for three-quarters of an hour, then skim and strain the liquor. Thicken it with flour, and flavor with port wine and ketchup in the above-mentioned proportions; add a seasoning of pepper and salt, and put in the pieces of goose; let these get thoroughly hot through, but do not allow them to boil, and serve with pieces of toasted bread.

Mrs N. W.

### Bubble and Squeak.

Take a few thin slices of cold boiled beef, a little butter, some cabbage, a sliced onion and pepper and salt to taste. Fry the slices of beef gently in a little butter, taking care not to dry them up. Lay them on a flat dish and cover with fried greens, such as cabbage sprouts or green savoy. They should be boiled until quite tender, well drained, minced and placed till quite hot in a frying pan, with butter, a sliced onion and seasoning of pepper and salt. When the onion is done it is ready to serve.

Mrs W. H. P.

### Almond Toast.

Make a smooth paste with 3 ounces to 4 ounces of blanched and pounded sweet almonds, two tablespoons of wheat meal, one of powdered sugar, and a little cinnamon to taste; moisten this with three or four tablespoons of cream, and stir in the whites of three or four eggs beaten to a froth. Spread this paste over slices of stale milk rolls cut moderately thick, then fry in boiling butter, holding them the while in a flat strainer; whilst still quite hot sprinkle with sugar and cinnamon, or not, as desired, and serve at once.

Mrs F.

### Kaiser Nudeln.

Mix together  $\frac{1}{2}$  pound of flour with about  $\frac{1}{4}$  of a pint of milk, beat into this flour whole eggs and a little salt; roll out the paste rather flat, but not thin as is usual with pastry, bake it on a buttered tin; when it has risen cut it into strips to form the nudeln, bake the strips in hot butter, and serve with a sprinkling of sugar and cinnamon or other flavoring.

Mrs H. W. F.

### Vermont Apple Pie.

First, have a good crust; the amount of lard required will vary in different kinds of flour. Have your lard cold. If

### Pudding.

A ne inexpensive pudding can be made as follows: Grate the crumbs of half a loaf of bread. Butter a dish well and lay in a thick layer of the crumbs. Pare 7 or 12 apples. Cut them into slices and put a layer of them and sugar and crumbs alternately until the dish is full. Put a bit of butter on the top and bake in an oven.

New Yorker.

### Ice Cream Cake.

$\frac{1}{2}$  cups of sugar,  $\frac{1}{2}$  cup of butter,  $\frac{1}{4}$  of a cup of milk, 2 cups of flour, 2 teaspoons of baking powder, whites of 4 eggs, 1 teaspoon of vanilla. This is very nice.

Ella S.

### Orthodox Pudding.

Wife—One cup of molasses, 1 cup of butter, 1 cup of milk, 1 cup of suet or butter, 4 cups of flour, 1 teaspoon of cream of tartar, 1 of soda, 1 pound of chopped and seeded raisins, a little clove (ground.) Steam three hours; be sure to keep water boiling. Sauce, 1 pint of water and molasses mixed,  $\frac{1}{2}$  cup sugar, 1 tablespoon of vinegar, 1 of butter, salt and nutmeg, 1 tablespoon of flour, wet with cold water and stirred into mixture, let boil 5 minutes, strain and serve. P S—You may use molasses if you are fond of it.

Autumn.

### For Late Winter Dinners.

Black bean soup—Wash  $\frac{1}{2}$  pint of black beans in warm water, then soak over night in 2 quarts of stock, simmer in the same stock until the beans are tender, then wash through soup sieve, salt to taste. If not dinner time, put one side and make very hot before putting in the hot tureen. Serve with slices of lemon floating on top and on hot soup plates.

Small leg of mutton—Allow 1 hour to cook. Dinner is at 6.30. At 4.30 open dampers, rake down the fire until clear underneath, fill the grate just even, let the coals burn up red, close dampers. Turn heat all into one oven for 10 or 15 minutes before needed, the meat will then cook quickly at first and by getting a crisp outside keep in the juices. Always put a tablespoon each of water and dripping or bacon fat in the pan to baste with until the fat runs from the meat.

(Begun rec 4.)

### Fuchsia Vine and Passion Leaf Lace.

Chain 144 st; 60 crochet cotton.

First row—Miss 6, 4 d c, 4 sp, 4 d c, 3

sp, 7 d c, 23 sp, 4 d c, 9 sp, 4 d c, 1 sp, ch 5.

Second row—4 d c, 9 sp, 10 d c, 2 sp, 4

d c, 10 sp, 10 d c, 2 sp, 4 d c, 5 sp, 4 d c,

ch 9.

Third row—4 d c on ch 9, last double on

1 d c, 6 sp, 4 d c, 1 sp, 16 d c, 9 sp, 31 d c,

1 sp, 4 d c, 1 sp, 4 d c, 9 sp, 4 d c, 1 sp,

ch 5.

Fourth row—4 d c, 8 sp, 4 d c, 1 sp, 4 d

c, 2 sp, 25 d c, 11 sp, 16 d c, 1 sp, 4 d c, 7

sp, 4 d c, ch 9.

Fifth row—4 d c, 8 sp, 4 d c, 1 sp, 16 d

c, 13 sp, 13 d c, 3 sp, 4 d c, 2 sp, 4 d c, 8

sp, 4 d c, 1 sp, ch 5.

Sixth row—4 d c, 8 sp, 4 d c, 3 sp, 7 d

c, 21 sp, 16 d c, 1 sp, 13 d c, 5 sp, 4 d c, 3

sp, 4 d c, ch 9.

Seventh row—4 d c, 1 sp, 4 d c, 6 sp,

28 d c, 17 sp, 10 d c, 3 sp, 7 d c, 7 sp, 4

d c, 1 sp, ch 5.

Eighth row—5 sp, 10 d c, 4 sp, 16 d c,

14 sp, 16 d c, 1 sp, 13 d c, 5 sp, 4 d c, 3

sp, 4 d c, ch 9.

Ninth row—4 d c, 2 sp, 4 d c, 2 sp, 4

d c, 4 sp, 13 d c, 1 sp, 16 d c, 13 sp, 16

d c, 4 sp, 13 d c, 5 sp, 4 d c, 1 sp, ch 5.

Tenth row—4 d c, 3 sp, 10 d c, 1 sp, 7

d c, 4 sp, 19 d c, 2 sp, 4 d c, 9 sp, 16 d c,

1 sp, 10 d c, 6 sp, 4 d c, 3 sp, 4 d c, ch 5.

Eleventh row—Decrease, 4 d c, 1 sp, 4

d c, 8 sp, 7 d c, 2 sp, 13 d c, 10 sp, 19 d c,

5 sp, 4 d c, 1 sp, 4 d c, 1 sp, 10 d c, 3 sp,

4 d c, 1 sp, ch 5.

Twelfth row—4 d c, 2 sp, 10 d c, 2 sp,

4 d c, 2 sp, 16 d c, 16 sp, 7 d c, 4 sp, 4 d c,

10 sp, 4 d c, ch 5.

Thirteenth row—4 d c, 10 sp, 4 d c, 15

sp, 13 d c, 2 sp, 4 d c, 4 sp, 7 d c, 3 sp,

10 d c, 2 sp, 4 d c, 1 sp, ch 5.

Fourteenth row—4 d c, 2 sp, 4 d c, 6

sp, 4 d c, 3 sp, 7 d c, 2 sp, 19 d c, 15 sp,

4 d c, 8 sp, 4 d c, ch 5.

Fifteenth row—4 d c, 7 sp, 4 d c, 14 sp,

19 d c, 1 sp, 4 d c, 5 sp, 4 d c, 1 sp, 4 d c,

7 sp, 4 d c, 1 sp, ch 5.

Sixteenth row—4 d c, 7 sp, 4 d c, 1 sp,

4 d c, 5 sp, 4 d c, 3 sp, 13 d c, 15 sp, 4 d c,

5 sp, 4 d c, ch 5.

Seventeenth row—4 d c, 4 sp, 4 d c, 3

sp, 7 d c, 11 sp, 7 d c, 9 sp, 4 d c, 2 sp,

10 d c, 5 sp, 4 d c, 1 sp, ch 5.

Eighteenth row—4 d c, 4 sp, 10 d c, 4

sp, 7 d c, 6 sp, 10 d c, 1 sp, 4 d c, 9 sp,

10 d c, 2 sp, 4 d c, 5 sp, 4 d c, ch 9, in-

crease.

(CONTINUED TOMORROW.)

The *Journal* *Francis* *Journal*

for a full 3/

2 1/2 to Gilbert & Howard

for a full 2 1/2 3 2 10

for a full 2 1/2 3 2 10

for a full 2 1/2 3 2 10

for a full 2 1/2 3 2 10

for a full 2 1/2 3 2 10

for a full 2 1/2 3 2 10

for a full 2 1/2 3 2 10

for a full 2 1/2 3 2 10

for a full 2 1/2 3 2 10

for a full 2 1/2 3 2 10

for a full 2 1/2 3 2 10

for a full 2 1/2 3 2 10

for a full 2 1/2 3 2 10

for a full 2 1/2 3 2 10

for a full 2 1/2 3 2 10



settled  
3 yds Luteum a 8/6 1 5 6  
1 3/4 yds Luteum a 9/9 8 1  
1 yd Ribbon 1/3 3 yds Silk 7 1/2 2 9  
1 1/2 yds Calico 3/4 5/1 1 1/8 yds Thelcon 3/4 8 4 1/2  
3 yds binding 6 6  
2 16 22

Clapham Bennett Dr 6 yds Stuck 1/6 9/9  
12 mo 18. 5 d Stuck a 1/6 m p a b r / d d Himself 7 6 } 17 3

John Coggeshall Dr 1 yd binding 1/11  
d His son John

Dand Anthony Dr To Cash  
d B Spooner for Wood 6/1  
to 2 to raisins 9 1/6 d His son

John Hope Dr 1 yd 6 d rails a 8 24 1 12  
Isaiah Hussy Dr 2 3/4 yds binding 5 1/2  
d His girl

John Coggeshall Dr 1 blanket 9/1  
d Self

David Joseph Howland Dr 10 d rails 12/1 d Self 12

Wm Haskins Dr 1/8 yds Kerseymer 1/6 d Self

Merck Dr To David Fish  
for 1 work 5/1

Wm Caskins Dr 2 1/4 yds Thelcon 3/4 7/6 6  
1 yd 1/2 Hanong 6/1 d d Sweet d d d

John Hope Dr 2 m 6 d rails 8/1 16/1  
d d d d d

John Coggeshall Dr 2 yds 1/2 m 6 d rails 8/1  
d His son John



25 Sent Bedford 5<sup>th</sup> 8<sup>th</sup> 1855

*paid* Manassah Kempton Dr to cash up 12  
Sent him

*bill* Beriah Fitch Dr 3 crutch hooks 10  
paper Tobacco &c de self 10  
9

Wm Russell junr Dr 1 ps stripe cotton 18  
De self

P.L. Philip Herrie 2<sup>nd</sup> 9<sup>th</sup> 4<sup>th</sup> 10<sup>th</sup> 10<sup>th</sup> }  
Ga. & Molasses 4<sup>th</sup> de his wife

Sch. H. H. Dr 1<sup>st</sup> 6<sup>th</sup> 10<sup>th</sup> 8<sup>th</sup> 10<sup>th</sup>

Barnabas Taber Dr 1<sup>st</sup> 6<sup>th</sup> 10<sup>th</sup> 8<sup>th</sup> 10<sup>th</sup> 4 3  
1<sup>st</sup> 10<sup>th</sup> 10<sup>th</sup> 12<sup>th</sup> 3<sup>rd</sup> de his printer 3

Asa Smith Dr 4<sup>th</sup> 4<sup>th</sup> 4<sup>th</sup> 4<sup>th</sup> 2<sup>nd</sup> 6<sup>th</sup>  
de himself

New Packet Dr 2<sup>nd</sup> 10<sup>th</sup> 12<sup>th</sup> 14<sup>th</sup> 1 4

*paid* Joseph Taber Fairhaven Dr balance of Shublon  
de himself

Cash Dr To John C. Helme

Dr of 1 scale for 14 Reel Tobacco 28.66  
Sent him 20<sup>th</sup> ult

~~1 scale for 14 Reel Tobacco~~  
~~sent him 20<sup>th</sup> ult~~  
27.66

John C. Helme Dr To tobacco Manuf  
2 Reel Tobacco 95<sup>th</sup> 183 a 166<sup>th</sup> 29.28

14 Reel Tobacco 10<sup>th</sup> 12 12<sup>th</sup>  
12 9<sup>th</sup> 11<sup>th</sup>  
11<sup>th</sup> 9<sup>th</sup> 11<sup>th</sup>  
10<sup>th</sup> 11<sup>th</sup> 11<sup>th</sup>  
10<sup>th</sup> 11<sup>th</sup>

55<sup>th</sup> 53<sup>th</sup> 46<sup>th</sup> 155<sup>th</sup>  
Sent him 18<sup>th</sup> 27.99  
A bill 47.27



109

James Welch gr 1/2 Stockings 1/5  
do do 3/4 do do do do do 11 2

James Flaherty Dr. 1 " Lea 3/4 a. his daughter 3 "

Bill Breach Fitch Dr  $\frac{1}{4}$  m sec sail; 3/4 sold

Sam. Borden L<sup>n</sup> & Samp<sup>l</sup> D. pers<sup>a</sup> 1/6 " 9 ✓  
(d. himself)

received of Mr. Joseph B. Sherburne  
for making up 8 shoes for Rebecca \$3/9

Tobacco Manufacture Dr To Cash  
 To S. C. Stewart & Storage Tobacco  
 Express charges on 1000... 12.25  
 6000 glass broken '90. - 1.50  
 13.-  
 Mr. B. we are to pay him our  
 1 year for storage the tobacco  
 subscription this date. - - -

11<sup>th</sup> Stephen Baker Dr 1<sup>st</sup> pantatoon patt. 25. 1 1 -  
Q. H. H. H.

paid Silas Coleman Dr 1 part balance paid 25/1 1 -  
Dr H. H. H. H.

David Fish Dr. 2 $\frac{3}{4}$  years Service 5/8 15 $\frac{1}{2}$   
(a<sup>d</sup> only)

" Prof. Harnack L<sup>n</sup> 1/2 d<sup>e</sup> Stange 3<sup>te</sup>/187 " 2 x  
einz b<sup>e</sup> d<sup>e</sup> Anna Siegel & Co.

Bill<sup>ts</sup> Beria & Hest L<sup>rs</sup> for the L<sup>rd</sup> & C<sup>ts</sup> 2/6 " 39  
a<sup>d</sup> Himself 3

Buy Lincoln 1 Complete 4 1 Self

Sec. Hope Br 1<sup>th</sup> 6<sup>2</sup> Nails & 1/2 d Casperton



110 New Bedford 5th 10th 1885

Daniel Anthony Dr 1 brace 1/6 d 100

Abraham Russell Dr 1/4 m 10c Nails 5/

Bill Beniah Fitch Dr 1/4 m 10c Nails 5/

1 Cwt 6d brads 1/ d Self

Mark Coffin Dr To Cash  
P his draft in for James  
Andrews to Marketo Bryant  
\$ 71.98

Calab Lusk Dr 5 m 4 nails 2/6  
1 m 10 d 12/ d Self

72.6  
12

Stephen Taber Dr To Cash  
P J P Marketo Com on letters  
omitted in settlement - 70 cents

Benj Linsford Dr 1/4 m 6 nails 1/ d Self

Barnab Taber Dr 1/4 m 6 nails d his  
app

2 1/2

New Packet Dr 1 m 6d brads 8/6 1/2 m 20 nails

Skip Thibe Dr 1 m 10 d 1/6 d P. H. H. H.

Mark Dr To The Belmont (Fairhaven)  
for 100 bu Corn at 6/6 \$ 108 33  
of Bates 100

Dan Anthony Dr

1 1/2 yds Shetland 6/ d A Dexter

8 7/2

2 yds Linen 4/ 8/ 10 m Thread 10d

8 11

3 d mules 3d 9d d d post his own use

9

Barnabas Taber Dr 1/4 m 6d Nails 4/3  
d Stephen recd

Reuben Swift Dr 2 pr Table hinges 1/

12 d brads pins 1/

2



paid Nye Peckham Dr 1/4 lb Indigo 5/-  
Duff see pa 673 (3mo 14)

paid Abm Akers Dr 1 Stamp 1/9  
see pa 672 3mo 12.

see Mr <sup>Wm</sup> Demerby Delam. Dr 1 Chest lock 1/8  
1st hinges 1/2 Screws 4/- 1.62 3 22  
Duff 3mo 14 see pa 673

paid Jon<sup>m</sup> Lock Dr 1 bod Line duff see pa 683 4 6  
4mo 3

paid Sam Lambert Dr 1 bod line duff see pa 683 4 6  
4mo 3

paid Zebdial Cleaveland Dr 2 bod Lines 4/6 9 -  
Duff 4mo 3 see pa 684

Bill Beniah Titch Dr 1/2 m 10 nails 6 -  
4mo 3 see pa 683 7 1/2  
4 1/4 m 4 nails see pa 685

paid Humphrey Taber Dr 44 8 leaf Tobacco 1 2 -  
see pa 684 3mo 3

paid Sam Tobey Dr 5 7/8 yds blk Repu 3/- Silk 4/- 18 -  
Duff this wife 4mo 4 see pa 684

paid Job Trapp Dr 1/2 m 20 nails duff 9  
Hamp. see pa 687  
14. 1/2 m 20 duff 1/2 m 10 d 6/- see pa 687 15 -  
1 4 -

Cornelius Howland Dr 2 pr hinges 11 1/10

1 pr d. 8 3 pr d. 4 1/2 1 1/2 - 1 9 1/2

3 pr d. 4 1/9 5 don screws 4 1/2 3 4 1/2

1 ring latch 8 prd Himself - 8 -

15 3

Isaiah Kufsey Dr 6 hats Thred 1/2 duff



New Bedford, Nov. 12<sup>th</sup> 1865

Sen.<sup>l</sup> Hope R.  $\frac{1}{2}$  in 6<sup>d</sup> Nails 8/6 1/3

Stial B. M. W. L. 3. 1/2

Netz 12. 3 1/4 aus Linien 2/8 8 1/2

1 Silk 4/2. 4 pearl buttons 8. 32. mowles 9.

Waterloo ball in 24/ + Mus. hand of 5/ +  
 And 1/2 - - - - - At home.

2401 Rust. Shooting a 3/4" bill. L

Stephen Faber Dr 10 $\frac{1}{4}$  to Leo 4 $\frac{1}{2}$  d. self

Samuel Hall Dr.  $\frac{1}{4}$  to 10¢ Vails 3/

To his Sonnet

Saved Fish Dr. H. Soap of his daughter

Leith Russell & sons Dr.  $\frac{1}{2}$  to 100 Nails &c.

*Bill* Burnah Fish Dr 50 - 20<sup>2</sup> nails & 1<sup>2</sup> nyl for Seth Russell

Asa Smith D<sup>r</sup> 1 Gimblet 11<sup>d</sup> do self

Allen Shepherd's postage Letter 12<sup>cts</sup>

Gibbert Russell Jr 1 1/2 yds Shalloon 3/40  
D Yenna

James Allen Fr<sup>n</sup> 2 Cent half 2 dollars

Feb<sup>ry</sup> 1<sup>st</sup> Whipple L<sup>th</sup> to Sam<sup>l</sup> C. Bonney

Lescomtee P. Garrison 3<sup>rd</sup> 86

Philip Merrill Dr. 1 bush. Corn

Cash 3/4. To his wife

Thomas Wright <sup>7</sup> 1 paper Tobacco & 1/2 grain dough

Daniel Anthony Dr. postage Letter 10 cts

Joshua Barker Dr. 1 Latch 1/10. 1 pr. tinges 8.

1 doz Screens 4 1/2 D 10 1/2

Cash Dr. To New York

Renowned & Note \$250



New Bedford 5 mi 14<sup>th</sup> 1885

settled New Bedford 5 mi 14<sup>th</sup> 1885  
for 1<sup>st</sup> Shaver 13/6

John Anthony Dr 2<sup>nd</sup> Norwood 7<sup>th</sup> 1/2 d wife

Josiah Wood Dr 3 files 3/6 d Self

5 6

Ship. Canover Dr 2 buckets a 3/5

Abm. Hix Dr 1 head Tobacco 4/6 d Self

Asa Smith Dr 1<sup>st</sup> 4<sup>th</sup> Cut Nails 2/6

James & Jonathan Allen Dr 13 1/4 yd perkwagg 17 1/2

3/4 yd ribbon 9 d 1 Shaver silk 1/6

1 1/2

d James's wife

Samuel Mosher Dr 10<sup>th</sup> indigo 1/4 d daughter

Abm. Puckelton Dr 1/4<sup>th</sup> m 10<sup>th</sup> Nails 3/6

Joseph Rotch Dr 2 1/2 yd Kerseymer a 13/6

1 13 9

1/8 yd Shalloon - - 3/6 2/11

2 11

Twist 8<sup>th</sup> Silk 9 d Mokes 5<sup>th</sup> d himself

1 10

Caleb Skill Dr 5<sup>th</sup> m 10<sup>th</sup> Nails 2/6 12/6

12 6

1/4<sup>th</sup> m 8<sup>th</sup> brads 3/6 2 1/2 - 1/4<sup>th</sup> m 4<sup>th</sup> d 1/6 d Self

3 7 1/2

Stephen Taber Dr 1/2 yd brown Holland 4/12

1 1 1/2

1 Shaver silk 7<sup>th</sup> d 1/2<sup>th</sup> per buttons 1/6

1 7

Twist 1/4<sup>th</sup> d 1/2<sup>th</sup> m 10<sup>th</sup> d 3<sup>rd</sup> d Jennet

7

Seth Russell & Sons Dr 1<sup>st</sup> m hinges 9 d 1<sup>st</sup> m 6<sup>th</sup>

1 3

for Seth's House

Samuel Bonney Dr 1<sup>st</sup> m 10<sup>th</sup> Nails 6/6 d Self

Asa Smith Dr 1<sup>st</sup> m 10<sup>th</sup> Nails 2/6 d Self

Charles Rickelton Dr 1<sup>st</sup> m 2/3 d Self

Timothy Ingraham Dr 1/4<sup>th</sup> m 10<sup>th</sup> d

Abraham Russell Dr 10 1/2<sup>th</sup> Steel 1/6

15 9

New Packet Dr 12<sup>th</sup> m 10<sup>th</sup> d 1/6 d 5/6

5 6



pl Thomas Wright Dr 1 ps tape 10<sup>00</sup> do

Amos Davis Dr 1 brush 3/4 do backman

Cornelius Howland Dr 1/4 m 6 brads 8/6 1/2  
do self

Isiah Hufsey Dr 1 1/2 ribbons 4/6 do wife

Isiah Hufsey Dr 1 1/2 m 40 do Vails 2/6 do self

James Dyer Dr 3 files 1/4 do self

paid Joseph Corwin Dr 1 ivory comb 2/6 do sherd. 1/2  
Stamp 1/2 do self 3 10  
1/2

Asa Smith Dr 1 1/2 m 40 do Vails 2/6 do self

Isiah Hufsey Dr 1 1/2 m 40 do Vails 2/6 do self 15

Wm Haskins Dr 2 1/2 lb sugar 1/2 2/11 do coffee 4 4 11

3 lbs russet Shelling 3/4 11/3 do self 11 3

Cornelius Howland Dr 1 1/2 m 40 do Vails 2/6

Amos Smith Dr 5/2 lbs dinner 1/6 13/9 do self  
1 1/2 lb Cotton G. 6/6 } 3

Jonathan Carr Dr 2 1/2 lbs Gallon 9 do silk 7 do bobbings 2 1  
do His wife

Abm Hicks Dr 2 1/2 lb sugar 1/2 2/11 do doughnuts

John Coggeshall Dr 1 1/2 lbs Galic 4/6  
do do do for James vermiler

Samuel Bonney Dr 1/2 m 6 do brads 8/6 1/2 4 3  
do self

John Coggeshall Dr 1 1/2 m 40 do Vails 2/6 do self 1 6

Stichen Taber Dr 2 1/4 lbs dinner 2/6 5/11 5 7 1/2  
5 shd. Thro 5 do do Ricketson 5

Abraham Hicks Dr 2 3/4 lbs Muffins 2/6 5/11 1/2  
do self

Abm Ricketson Dr 1 1/2 m 40 do Vails 3/4

Daniel Anthony Dr 1 1/2 lbs Gallon 4  
do do



New Bedford Fifth Month 1801

John Whippley Dr. to Cash paid Job Coggeshall 7

John Goby Dr. to Cash 2/3 Lent him by B. W.

James Mosher Dr. 9 yds Muslin 1/4 1/2  
to his wife

Abner Rickelson Dr. 1/2 m 14 But Nails 1/3

Jonathan (son) Dr. 8 handles 10 1/8 6 8

Esau Keous a 2 1/2 D Self 1 1

Wm West Dr. 2 lb Coffee 1/4 1 paper pens 1/4 1/2 5 1/2

1 yd Sheeting 3/4 D 3 9

Jonathan (son) Dr. 1 yd 1/2 Mils 1/4 1 yd ribbon 1/4 11

1 1/4 yd ribbon 10 1/4 1/2 1/4 yd Galloons 1/6 2 6 1/2  
to his wife

John Coggeshall Dr. 1 Can 100 Nails 1/6 D Self 1 1

John Coggeshall Dr. 1 1/2 Muffin 2/6 3/4 D Son

Samuel Bonny Dr. 1/2 m 10 Nails 9/10 D Self

New Packet Dr. 2 1/2 yds Calico 2/6 20 Cap 1/2 Taber

Jonathan Taber Dr. to 9 yds Calico a 3/4 1-10-0 16 9

to 9 lb Cotton a 2/2

to 1/2 Muffin a 1/6 one pair Robbin 1/9

By 4 1/2 Crowns - 1/4 - 90 Cents

New Packet Dr. 1 m 10 Nails 12/1 ad boy

Jonathan Taber Dr. 2 9 6

to 9 yds Calico a 3/4 9 Cotton 9

to 1/2 yds Muffin a 1/6 9

to one pair Robbin a 1/9 3

to 3 yds tape a 1/2 2 19: 6

Delivered his wife

C By 8 1/4 - 90 Cent

paid

paid



7/16

Nov 3 1845

Allen Squire Dr To Cash for postage letters 63

Wm Hicks Dr 1/2 pr shoes 15/6 do self

Cornelius Howland Dr 1/4 m 3 brass 5/13 do brass

paid Stephen Wells Dr to Calico 1/4 do his wife

Ship Price Dr 1/2 m 60 nails 3/6 1/3 do supply

John Whippley Dr to balance note 50 cts

Sen Packet Dr 3 pr tape 10 2/6 to work thread 4 4

Wm Hicks Dr 5 6 6 nails 8/6 do Colman 6 6

Thomas Hemmelen Dr 1 pr shoes 1 1/4 1/2 do ribbon 1 1/2 7 2  
1 pair brass 30 do His wife - - - 3

Allen Richardson Dr 1/2 m 1/4 Cu & Nails 1/3

Amey Smith Dr 1 pr tape 10 0 do

Samuel Bonney Dr 1/4 m 3 brass 1/3 1/4 m 6 do 3/6 2 1/2 - 3 4 1/2  
do self

Samuel Mosher Dr 1/2 pr Calico 2/8 12/1 do self

Sen Packet Dr 1/2 m 1/4 brass 6 3/12 m 3 brass 5/12 5 6  
do Rempton

Wm Rotch Junr Dr 1 pr hinges 50 screws 3 do M Howland

paid George Grant Dr 102 indigo 1/4 do His wife

Samuel Bonney Dr 1/4 m 100 nails 1/2 do self

22 Thomas Wright Dr 1 handkerchief 6/6 6 6

Dr L 2 pocket do 1/6 5/12 1/4 do persian 6/6 11

22 1/2 1/2 0 1/4 do M Howland 2/8 1/2 do his wife 3 1/2

paid John Howland Dr to Senorey accounts 1/12 do  
do Hannah Peters

Cornelius Howland Dr 1/4 m 6 brass 3/6 2 1/2 do S Bonney

Caleb Perkins Dr 1 pr hinges 1/2 2 latches 10 1/8 2 11  
Screws 60 - - - do self - 6



New Bedford, Mass. 1801

Philip Kerrel Dr  $\frac{1}{2}$  Gallon Molasses  $\frac{1}{2}$  10 1/2  
Cornelius Howland Dr 1 ring Latch  $\frac{1}{4}$  Screws  $\frac{1}{10}$  5 10  
1/2 p<sup>r</sup> hinges 9 3/2 p<sup>r</sup> do 7 1/2 2 Latches 10 1/2  
do bonney 1 1/2  
1/2 Silas Colman Dr 1/2 m 2 Cloths  $\frac{1}{6}$  1/11/2 do boys 1 1/2  
1/4 6<sup>r</sup> Nails 8 1/4 1/11/2  
Abm. Hicks Dr 1/2 Sugar 1/2 1/11/2 do his son 1 1/2  
Sarah Hussy Dr 1/2 m 1/2 Lacks 3/6 1/2 do self  
1/2 Silas Colman Dr 1/2 m 6 Nails 8/6 1/3 do boys  
New Packet Dr 1/2 m 2 Cloths - }  
do Capt. Tupper  
Abm. Russell Dr 1/2 m 2 Cloths 1/6 do do swift  
Thomas Wright Dr 1/2 m 1/2 hison Tea 1/6 9/3 do do mid  
William Haskins Dr 1 gal Malasses 0 4/ 4  
William West Mason Dr to 6<sup>th</sup> Cotton 13/6 13 6  
do self  
Samuel Bonney Dr 1/2 m 20 Nails 18/ 9/1 do self  
Ship Photo Dr 1/2 m 2 Cloths 6 do Chase  
Sarah Hussy Dr 1 paper tobacco 6 do his dough  
Daniel Taber Dr 1 rule 1/8 do self  
Samuel Mosher Dr 1 bag 1/6 do his coughler  
John Anthony Dr 1/2 m 1/2 Muslin 1/4 5 1/4  
2 1/2 6<sup>th</sup> toe Cloth 1/2 5/1 Thred 2 5 1/2  
do his wife 10 0  
Beriah Dr 1/2 m 6 Nails 8/6 1/11/2  
1/4 m 6<sup>th</sup> Cut do 2/3 1/4 do do self  
John Anthony Dr 1 1/2 bushels Corn 1/10 6 do do  
Sarah Dickerson Dr to 5 1/2 White toe Cloth 1/2 11 1/2  
1 one 1/2 Nohea Tea 2 3/2 White Sugar 0 1/2 5 1/2  
the page 110 petty, Ledger



Thomas White Dr 1 Gallon Molasses

John Russell Dr 1 bushel of Peppers 1/5 ad self  
1/5 to wife

Thomas White Dr 2 papers Tobacco 6/4 ad self

Wm Russell Dr 1 bushel of Peppers ad self

John Anthony Dr 1 Gallon Molasses 1/4 ad self

Andrew Swan Dr 1/2 lb Pepper 1/4 ad self

Calcutt Sevens Dr 1/2 lb 100 nails 15/6

Gimbleth Dr Self

Cornelius Howland Dr 3 prs Linen 1/3 -

3 prs do 7/9 6 dms Linen 5/6 ad S Bonney

Joseph Maxfield Dr 1/2 lb 6 brass 5/6 1/3 ad self  
Cornelius Howland Dr 1 pr Linen 7/6 ad S Bonney

New Packet Dr 1/2 lb 6 brass 5/6 1/3

George Howland Dr 2 1/2 lb 4 brass 7/6 15/9

1 doz pearl buttons 1/4 y Mettles 1/2 -

5/8 40 Linen 2/3 1/5 1/2 silk 7/6 ad George

Marion Childs Dr to one Bushel Corn 7/-

John Tobey Dr to balance waistcoat pattern -

1 doz pearl buttons 2/4 ad self -

New Packet Dr 1 lb 3 brass 5/6 ad M Kempton

Samuel Mather to 1/2 gal Molasses 4/-

Yell Whippley Dr 1 1/2 lbs brown Hollander 3 1/2 -

John Anthony Dr 2 1/2 lbs Strip Cotton 1/5

2 lbs Calico 2/4 1/2 ad self

Cornelius Howland Dr 3/4 lb 100 nails 15/6

Will Beriah Filch Dr 2 lbs Lath Nails 1/4

ad black Girl



## CRATIN OF FISH.

**ONE-HALF** cup of butter, one cup of flour, one and one-half pints of milk, six eggs, two cups of cold flaked fish. Melt the butter, mix in the flour, stirring continuously, till quite smooth, taking care it does not brown; dilute gradually with the hot milk; let it neither scorch nor lump; then take off the fire. When cool add the yolks, one at a time, beating well. Season with salt a tablespoonful of cayenne in a little water and a saltspoonful of powdered mace. Mix well with the fish, then add the whites beaten to a stiff froth; put in a buttered baking dish, cover with crumbs and bake one hour. Serve with the following sauce: Let a small cupful of vinegar come to a boil; take off the fire and stir into it a lump of butter the size of a large walnut. Serve immediately.—MRS. EILEN ZELLER, 1532 Clark street, Baltimore, Md.

## BROILED MACKEREL.

**SPLIT** the mackerel down the back, season with salt and pepper, rub it lightly with olive oil, then place it on a gridiron over a moderate fire. When broiled on one side turn it over, and as soon as done put on a hot dish and put some melted butter inside and serve.

## MAITRE D'HOTEL BUTTER.

Put about six ounces of nice butter on a plate; mix well with a little chopped parsley, pepper and salt and juice of half a lemon.—MRS. C. I., 31 South Side Avenue, Lynn, Mass.

## BAKED SHAD.

**TUFF** the shad with bread crumbs, salt, pepper, butter and parsley, all mixed with the beaten yolk of egg; fill the fish with it and sew it up or fasten a string around it; pour over it a little water and some butter and bake it as you would a fowl. A shad will require from one hour to one hour and a quarter to bake.

## DRESSING FOR BAKED SHAD.

Boil the gravy in which the shad was baked; put in a large tablespoonful of catsup and a tablespoonful of brown flour which has been wet with cold water; the juice of a lemon and a glass of sherry or madeira wine.—M. R. DOWD Norris town, Pa.

## BAKED FISH.

**LEAM**, wipe and dry the fish; rub with salt, stuff and sew; cut gashes two inches apart in each side, skewer into the shape of letter S and put on fish sheet; rub all over with soft butter, salt and pepper; place narrow strips of fat salt pork in gashes; dredge well with flour. Put into hot oven without water; baste when flour is brown and often afterward. Remove when done strips of pork, skewers or strings, wipe off all fat or water, and place on hot platter. Pour Hollandaise sauce around (not over) fish or serve drawn butter sauce flavored with lemon in a sauce boat, and pile Saratoga chips around the fish. Garnish the head of the fish with parsley or water cress.

## STUFFING FOR FISH.

One cup cracker crumbs, one saltspoonful of salt, one, teaspoonful of pepper, one chopped onion (small), one teaspoonful each of parsley, capers and pickle, one-quarter cupful butter.—MRS. H. SHEAFER, Stewart Park, Norwood, Ohio.

## SPINACH SALAD.

**INGREDIENTS:** One peck spinach, one head lettuce, two hard cooked eggs, French dressing, mayonnaise. Wash and pick over the spinach until free from grit; put to cook with one-half cup of water and cook until tender; drain and chop very fine; add the chopped white of one egg and the French dressing made as follows: Two tablespoonfuls olive oil, four tablespoonfuls vinegar, one-half teaspoonful salt, one-quarter teaspoonful white pepper; mix the oil, salt and pepper together; add the vinegar slowly; when blended mix with the chopped spinach; cut the other egg into thin slices; mold in individual molds with a slice of egg in the bottom of each; set in a cold place to get thoroughly cold. Wash and crisp the lettuce; arrange as garnish. Dress salad with mayonnaise and serve.—M. T. M., 151 Centre street, Meriden, Conn.



## LOBSTER SALAD.

**CUT** up one good sized lobster in small pieces, using all the green and coral; place in an earthen dish; season with two tablespoonfuls of vinegar, one of oil, one-half teaspoonful of salt, and pepper to taste; cover and set in the refrigerator two or three hours. Just before serving take a head of lettuce that has been on ice, break in pieces with a fork, and mix with the lobster, using one-third lettuce to two-thirds lobster; add dressing, toss up lightly and serve. Garnish with small lettuce leaves, olives and radishes. Use the mayonnaise dressing.

## MAYONNAISE DRESSING.

**Put** with an egg beater the yolks of three eggs thoroughly, add one tablespoonful of mustard, one of sugar, one teaspoonful of salt, a pinch of cayenne stir into the yolks; beat in very slowly a little at a time three-quarters of a cup of oil. When the sauce begins to be stiff add a little vinegar, using in all four tablespoonfuls. When all the oil and vinegar have been added it should be quite thick and very light from beating. Add one-half a lemon, one cup of cold boiled milk, the whites of two eggs beaten to a stiff froth; stir in well. Turn in a double boiler and cook until it thickens just a little. Put in a glass fruit can. Strain well.

## COLD TOMATO SAUCE.

**TWELVE** large ripe tomatoes, chopped and strained through a colander; one large sweet pepper, chopped; three onions, chopped; one tablespoonful black pepper, one tablespoonful allspice, one tablespoonful cinnamon, one tablespoonful cloves, two cups vinegar, salt to taste; stir all together and put in jars. Will keep a year. Do not cork.—MRS. J. A. W., Owego, Tioga County, N. Y.

## VEGETABLE SALAD.

**CUT** two potatoes in squares, one onion, one cucumber and two ripe tomatoes, sliced very thin; a little celery and some cabbage, shaved very fine and placed in ice water for an hour to become crisp. Arrange the vegetables alternately on lettuce leaves. When ready to serve mix with the following dressing: One-half cup of water, one-half cup of vinegar, one tablespoonful of mustard, salt, flour and sugar, one cup of cream, a piece of butter the size of a walnut. Boil until it thickens; when cool stir in the yolks of three eggs and cook one minute.—MISS ALICE RING, Watkins, N. Y.

## SWEET PEACH PICKLE.

**TO** every one pound of fruit apply half a pound of sugar; place in a kettle, cover with vinegar; let it come to a boil, then take out the fruit and place in a jar. Put your spices as flavoring into the kettle with the vinegar and sugar, let it come to a good boil, then pour over the fruit in the jar. Let it remain in the jar two days, then extract the liquid and boil again and pour over the fruit and seal.—MRS. N. B. RHODES, 919 Grand Central avenue, Tampa, Fla.

## OYSTER COCKTAIL.

**MIX** together eight drops of tabasco sauce, one-half teaspoonful of horseradish, one-half teaspoonful vinegar, one teaspoonful of lemon juice, one-half teaspoonful of tomato catsup; add eight oysters. Serve in cocktail glasses.—HESTER HOPKINS, 1817 19th street, N. W., Washington, D. C.



## MARSHMALLOW CAKE.

**TWO** cupfuls sugar, three-quarters of a cup butter, one cup sweet milk, three cups flour, three teaspoonfuls baking powder; whites of five eggs added last; pinch of salt and flavoring; bake in two layers.

## MARSHMALLOW FILLING.

One heaping tablespoonful gelatine, sixteen teaspoonfuls cold water, one pound confectioner's sugar; dissolve gelatine with the water on back of stove; when dissolved stir in sugar and beat until light and airy; flavor with two teaspoonfuls vanilla; put this between the layers. Using four tablespoonfuls cream, and one-half cup sugar.



Thomas Hampton  
 1/2 yd Sarsenet 3/4 yd his wife  
 Larrie Russell Dr. 2 Shovels + 5/6 ad J Brown  
 Russell Larrie Dr. 3/8 to Made y.  
 1 muslin 1/4 yd 1/4 yd Sarsenet 1/4 yd



Thomas White Dr 1 Gallon Molasses

John Russell Dr 1 bushel of Peppers 1/5 ad self  
1/5 to wife

Thomas White Dr 2 papers Tobacco 6/4 ad self

Wm Russell Dr 1 bushel of Peppers ad self

John Anthony Dr 1 Gallon Molasses 1/4 ad self

Andrew Swan Dr 1/2 lb Pepper 1/4 1/5 ad self

Calcutt Sevens Dr 1/2 lb 100 nails 15/6

Gimblet Dr Self

Cornelius Howland Dr 3 prs Linen 1/3 -

3 prs do 7/9 6 dms Linen 5/6 ad S Bonney

Joseph Maxfield Dr 1/2 lb 6 brass 5/6 1/3 ad self  
Cornelius Howland Dr 1 pr Linen 7/6 ad S Bonney

New Packet Dr 1/2 lb 6 brass 5/6 1/3

George Howland Dr 2 1/2 lb 4 dms Linen 7/6 15/9

1 doz pearl buttons 1/4 y Mettles 1/2 -

5/8 40 Linen 2/3 1/5 1/6 silk 7/6 ad George

Marion Childs Dr to one Bushel Corn 7/-

John Tobey Dr to balance waistcoat pattern -

1 doz pearl buttons 2/4 ad self -

New Packet Dr 1 lb 3 dms brass 5/6 ad M Kempton

Samuel Mather to 1/2 gal Molasses 4/-

Yell Whippley Dr 1 1/2 lbs brown Hollands 3/6 -

John Anthony Dr 2 1/2 lbs Strip Cotton 1/5

2 lbs Calico 2/4 1/2 ad self

Cornelius Howland Dr 3/4 lb 100 nails 15/6

Will Beriah Filch Dr 2 lbs Lath Nails 1/4 1/6  
ad black Girl



110 Bedford St. 20th 1851

Ship Phoebe Dr. 4 to 1000 sails 1/4 of 1/2 Carpenter  
Abraham Hays Dr. 1 to 1000 sails 1/4 of 1/2 Self  
Ship Phoebe Dr. 1 to 500 sails 2/3 of 1/2 Carpenter  
Jonathan Carr Dr. 1 to 1000 cash paper or checks 15  
Stephen Taber Dr. 1 rule 1/2 of 1/2 Self  
S L Thomas White Dr. 1 to 1000 sea 3/4 of 1/2  
Grand Daughter  
Cornel Howland Dr. 1 to 1000 Hinges 8 2/3  
3 to 1000 5 1/3 screws 3/10 of 1/2 S Bonney  
Jonathan Carr Dr. 1 to 1000 shine 9  
do Himself 0 9  
Rhynce Swift Dr. 1 ring screws 5 do Gman  
Cornelius Howland Dr. 1 Lock 8  
1 to 1000 Hinges 10 screws 5 do S Bonney 1 4  
Wm. Welch Junr Dr. 1 to 1000 Lathes 2/3  
do His son  
Wm. West Hason Dr. 1 to 1000 of 10 to 2 2  
Samuel Bonney Dr. 1 to 1000 1/2 of 1/2  
do Himself  
Cornelius Howland Dr. 1 to 1000 hinges 5 screws 3  
do S Bonney  
Allen Shepherd Dr. 1 to 1000 postage letters 1/2  
John Coggeshall Dr. 1 to 1000 shoes 1/6 7 6  
2 1/2 to 1000 Muslin 2/3 of 1/2 do his wife 6 8  
S L Thomas White Dr. 1 to 1000 Knife 2/3 of 1/2 Gman son  
Abraham Hicks Dr. 1 to 1000 sugar 1/2 of 1/2 Self  
Daniel Anthony Dr. 1 to 1000 By W. Lovel  
order of 18 1/2 of 1/2  
Beniah Fickett Dr. 1 to 1000 1000 sails 1/6  
1 to 1000 1000 sails 1/6 do His black girl  
bills



Barnabas Tabor Dr 1/2 m 200 rails of do boy

ack back Dr 1/2 m 200 rails of do boy

Corriell Howard Dr 1/2 m 200 rails of do boy

Watch 1/2 m 200 rails of do boy

John Russell Dr 1/2 m 200 rails of do boy

Amy Smith Dr 1/2 m 200 rails of do boy

1/2 m 200 rails of do boy

do self

Samuel Mosher Dr 1/2 m 200 rails of do boy

do self

Wm Westmason Dr 1/2 m 200 rails of do boy

do himself

Cash Dr To Daniel Anthony 20 Dollars

Pratt Hufsey Dr 1/2 m 200 rails of do boy

do Carpenter

Daniel Anthony Dr 1/2 m 200 rails of do boy

1/2 m 200 rails of do boy

1/2 m 200 rails of do boy

Philip Currier Dr 1/2 m 200 rails of do boy

one Bushel potatoes

2 6

Barnabas Tabor Dr 1/2 m 200 rails of do boy

Benjamin Dillingham Dr 1/2 m 200 rails of do boy

4 Capitals 5/ 10/ George Dudley

Wm Haskins Dr 1/2 m 200 rails of do boy

1 bushel 1/6 do himself

Wm Rotch Junr Dr 1/2 m 200 rails of do boy

do George Howland

PL Molberg Wood Dr 1/2 m 200 rails of do boy

Timothy Ingraham Dr 1/2 m 200 rails of do boy

do himself

Charles Richardson 1st Cotton 2/3 do self



72h

# New Bedford 6<sup>th</sup> 1<sup>st</sup> 1804

Isaac Smith Dr. 1/2 m. 6<sup>th</sup> brass 3/4 1/4  
do himself

Paul [unclear] [unclear] [unclear] [unclear] [unclear] [unclear] 3/4 12 1/2  
do himself

Jonathan Wood Dr. 2 files 5/ ad self

Jonathan Card Dr. 3 lbs Holland 4/ 12/4  
do Caleb Cannons wife

Wm. Haskins Dr. 1 lbs Calico 3/ 4/

" Thred 8<sup>th</sup> needles 4/ 1/ ad Caleb Cannons wife

Isaac Hufey Dr. 1 lb 2<sup>nd</sup> Nails 2/ 6  
do Carpenter

9<sup>th</sup> Allenton Delano Dr. 4<sup>th</sup> 4<sup>th</sup> Deal 4/ 1/ 1/6  
30 gal Malasses 4/ do himself

New packet Dr. 2 water Coff. a. 10/6 2 2

St John Anthony 1 Bushel potatoes 2/6 2 6

St L. Philip Carrel 10 gal Malasses a. 4/ 2

New Packet Dr. 3<sup>rd</sup> hinges 11<sup>th</sup> 2/9 screws 3/4 6 6

Leh [unclear] hinges 9<sup>th</sup> 4/6 do St Kempton 4 6

Abm Ricketson Dr. 1/2 m 10<sup>th</sup> Nails 6/ ad Carp

Esra Smith Dr. 16 lbs Steel 4/6 2 4/4 ad self

Alaton Delano Dr. 1/2 m 10<sup>th</sup> 10/6 3/3  
200 raisins 9<sup>th</sup> 1/6 ad Him self

3 Ship Phoebe Dr. 1/2 m 2<sup>nd</sup> Nails 18<sup>th</sup> 14/6  
do Carpenter

New Packet Dr. 1/2 m 6<sup>th</sup> Nails 3/6 1/4 1 1/2  
do St Kempton

Wm. Handy Dr. 5<sup>th</sup> m 6<sup>th</sup> Nails 3/4 1/4 2 2 6

St Thomas Wright Dr. 1/2 m Brown Linen  
do Grand Daughter 2 3



Wm Handy D<sup>r</sup> 1 m 2 blots 4/6 do l<sup>o</sup> - 4 2  
1/2 m 100 nails 12/6 do - 6 -

PL James Hammond D<sup>r</sup> 1/2 m 1/2 bags with sugar 1/4 5/8  
do self

Isaac Hufsey D<sup>r</sup> 1/4 m 5<sup>th</sup> brass 4/9 7/11 1/9  
1/4 m 4<sup>th</sup> brass 8/6 do Carpenter 1.6 3 3

Wm Handy D<sup>r</sup> 1/2 m 100 nails 12/6 do d<sup>r</sup> - 6 -  
do Carpenter

Saml Bourden D<sup>r</sup> 1/4 p<sup>r</sup> Hinges 5/3 - 5 3  
9/2 doz screws 4<sup>th</sup> 3/2 do himself - 3 2

Hand Allen base D<sup>r</sup> 1/4 m 6<sup>th</sup> brass 8/6 2/1/2 do self

Thomas Wright 1/2 m 4<sup>th</sup> Calico 3/4 13/4  
1/2 m 4<sup>th</sup> Hufsey 8/6 1/2 p<sup>r</sup> Hils 8/6 3/4  
1/2 m 4<sup>th</sup> Copper Plate 2/6 1/3 do self

Ship D<sup>r</sup> 1/2 m 100 nails 12/6 do d<sup>r</sup> 1/6  
do Carpenter 10 6

PL Jerry Chandler D<sup>r</sup> 1/2 m 100 nails 12/6 do self

PL John Tobey D<sup>r</sup> 1/4 m 100 Tobacco 2<sup>nd</sup> do self

Wm Handy D<sup>r</sup> 6 m 6<sup>th</sup> nails 8/6 52/11 - 2 12 -  
1/2 m 100 nails 12/6 do self Carpenter - 12 -

Cornelius Howland D<sup>r</sup> 1/4 m 6<sup>th</sup> brass 8/6 2/1/2  
do S Bonney

James Dufey D<sup>r</sup> 1/2 m 100 nails 12/6 do self

James & Jonathan Allen D<sup>r</sup> to Ballance  
of Bonnet & Criminy 5/11 do James's wife

John Coggeshall D<sup>r</sup> 1/2 m 100 nails 12/6 do self

PL Thomas Wright D<sup>r</sup> 5<sup>th</sup> sugar 8/6 do self

Daniel Taber D<sup>r</sup> 1/4 m 6<sup>th</sup> nails 8/6 2/1/2 do self

New Packet D<sup>r</sup> 1/4 m 100 nails 12/6 do self

Letit Russell & Sons D<sup>r</sup> 1/2 m 100 nails 12/6 do self

New Packet D<sup>r</sup> 1/4 m 100 nails 12/6 do self

4<sup>th</sup> ditto 10 -



7th New Bedford 6 mo 6th 1801

Merchandise Dr Russell Davis for

8 bushels hard 1/2 p.

New Packet Dr 6 doz screws at 1/2 2/3 dr M. Rem

Robert Taber Dr 2 1/2 yds, Yankee 2/3 57 1/2  
at 7 Jennie

P L John Anthony Dr 1 pair shoes 1/6 1/2 the soap  
at His wife

Cash Dr To David Anthony  
for bring money for 24 gun trips

New Packet Dr 4 dr la Screws 1/2 1/2 9  
2 dr do ditto at 1/2 9

Daniel Anthony Dr 1 1/2 doz galloons 1/2 60

1 paper Pins 1 1/2 dr Mary Anthony

John C Helme Dr To Tabano May 9  
for 14 Reels Pigtail 154 1/2 a 18 1/4

2 kegs 107 1/2 106 3/4 Error  
15 14 151 a 18 -

92 - 92 - 184 1/2 a 16 1/4

Sent him by B Hill 5 mo 28

Cash Dr To John C Helme

in P. B Hill of his Letter 5 mo 19. 24 doll  
5 mo 10 rem in a Letter of Tho Greene 15 doll

John Anthony Dr 1 bu Corn 1/2  
Tabano 1/2  
at 1/2

Ship Peter Dr To Cash paid Lotcathaway  
ballance his wages per receipt 19 Dollars

Much Dr To David Anthony

for 4 1/2 M Shingles at 19 1/2

Wm Harkins Dr To beer head &c  
omitted last fall

Wm Harkins Dr 4/7 bar Flour at 12 doll  
at 1/2

Much Dr To Wm Harkins  
for 2 m Shingles at 2 1/2



*paid* Henry Tucker Dr 10 p<sup>a</sup> - tankage 70 - 3 10

New Packet Dr 1/2 m 10<sup>a</sup> sails 11/10  
to m<sup>a</sup> & sails 11/10

Stephen Taber Dr 1/2 cash 11/10 - 10  
to himself

Wm Handy Dr 1/2 m 10<sup>a</sup> sails 6/12 m 6<sup>a</sup> d<sup>a</sup> 11/10 1  
to Carpenter

Allen Shepherd Dr 1/2 cash 11/10 postage letter 1/10  
ditto 3/10 - 3 23 45

Cornelius Howland Dr 2 p<sup>a</sup> hinges 11/10 1 10  
Screws 1/10 d<sup>a</sup> S. Bonney - 1

John Hutchinson Dr horse ride  
to post office 10 00

Wm Haskins Dr 1 p<sup>a</sup> Mails 5/4

37<sup>th</sup> Hoop Lane Dr 6 yds bark 9/18  
Mails 9/2

8<sup>th</sup> Wm Haskins Dr 1 p<sup>a</sup> shoes 7/6 d<sup>a</sup> himself

Oliver Delano Dr 3 lb Soap 4/3 d<sup>a</sup> himself

Daniel Anthony Dr 1 lb thread 11/10 d<sup>a</sup> Mary - 11  
1 1/2 yds Galloon 4/6 - 6

New Packet Dr 1/2 m 2<sup>a</sup> Clouds 4/6 1/3 d<sup>a</sup> Capt Taber

8<sup>th</sup> Thos Right Dr 1/2 yd Mails 2/1

New Packet Dr 1/2 m 20<sup>a</sup> sails 18/12 1/9 d<sup>a</sup> boy - 2 9  
3/4 m 20<sup>a</sup> sails 2/1

*paid* John Peckham (Marine) Dr

1/2 m 10<sup>a</sup> nails 6/12 m 6<sup>a</sup> brass 2/12 m 4<sup>a</sup> d<sup>a</sup> 1/10 9 6  
1 line 9<sup>a</sup> d<sup>a</sup> self (at Tab Hamman) 10 3

7<sup>th</sup> m West Dr 6 lb sugar 11/10 5/12 m 10<sup>a</sup> tea 5/3 10 3  
1 lb boka d<sup>a</sup> 3/10 d<sup>a</sup> Hiss son 3

PL 7<sup>th</sup> m James Dr 6<sup>a</sup> d<sup>a</sup> brass 11/10 d<sup>a</sup> Timothy - 1 6  
6<sup>a</sup> d<sup>a</sup> 10<sup>a</sup> d<sup>a</sup> 1/10

New Packet Dr 13 1/2 yds Calico 2/6 33/9 1 13 9  
6 1/2 yds 2/6 6 1/2 yds Calico 2/6 16/10 16 10 1/2

Oliver Delano Dr 7 1/2 lb sugar 6/10 d<sup>a</sup> self

New Packet Dr 1/2 m 2<sup>a</sup> Clouds 4/6 6/9 d<sup>a</sup> Church 6 9

Ship Prebe Dr 1 cwt 2<sup>a</sup> Clouds 6<sup>a</sup> d<sup>a</sup> Carpenter 6



128<sup>v</sup> (Nine) Bedford 6 m<sup>o</sup> 11<sup>th</sup> 1801

Paid W<sup>m</sup> Bethe Dr to sundries. horrid 6/- 7

P.L. " Thomas Wright Dr 1/2 lb Hison Tea 5/3  
1/4 yd Linnen 2/10 8 1/2 d paper 1/6  
5 3  
1 24

Asa Smith Dr 1/4 m 100 Nails 3/- do self

New Packet Dr 5 yds Calico 2/6 12/6  
1/2 yd Mooki a 4/11

Sand Bonny Dr 1/2 m 3 braces a 3/9  
do self

Paid Isaac Russell (Blk man) Dr 1/4 m 10 Nails

B<sup>m</sup> W<sup>m</sup> Rotch Dr 10 cut 10 Nails 1/6  
do M. Howland

New Packet Dr 1/2 yd Hinges 1/6 screws 8 - 17  
20 knobs - 3/4 do boy

Daniel Anthony Dr 1/2 yd Cape 9 ad Mary

W<sup>m</sup> Russell Dr 1 brush 1/6 do Stage Driver

P.L. John Anthony Dr 1/2 yd Holapies do no self 2

Paid Reuben Jones Dr to Cash sent him 5 daff

15. Ship Phoebe Dr 1 Hammer 2/9  
1/4 m 100 Nails 1/6

Isaac Russell Dr 1/2 yd Hinges 5 screws 1/6  
do Carpenter

New Packet Dr 7 1/2 yd Calico 2/6 17/6 - 17 6  
5 1/4 yd Bethe

Abial Hathaway Dr 1 horse rise 1 chain  
to head of River - - - 6/-

Ship Phoebe Dr 1 marking iron 1/2  
do do self

Asa Smith Dr 1/2 m 6 cut Nails 5/32 1/2  
do self

Asa Smith Dr 1/2 m 6 cut Nails 5/32 1/2  
do self

Bery Lincoln Dr 3/8 m 20 Nails a 18/-  
do his brother John Lincoln

69



126 New Bedford 6<sup>th</sup> 9<sup>th</sup> 1801

Samuel Bonney Dr. 12<sup>th</sup> 10<sup>th</sup> Nails 6<sup>th</sup>  
ad himself

Thomas Hammond Dr. 11<sup>th</sup> 1/4 yds brown Holland 13 9 7  
thred wrist & moles 1/4 ad Cannon 2 4

Wm James Dr. 1 Latch 9/6 3 hinges 1/11 11 5  
Screws 11 ad himself - - - - - 11

New Packet Dr. 1 1/2 yds Muslin 1/8 1/6 7 6  
26 wt 10<sup>th</sup> vails 3/1 ad boy 3 -

Isaiah Hufsey, Dr. 1 Latch 9/6 Tobacco 9 10  
ad himself

~~deducted~~ Merchandise Dr. To New Packet for 4 p<sup>th</sup> hinges 2 8  
Stephen Taber Dr. 1 1/2 yds 1/6 ad himself

Wm Russell Dr. 5/8 yds Linnen 2/6 1/9 1 7  
3/4 yds Muslin 1/4 1/9 ad Histon - - - - - 1 9

Gibbert Russell Dr. 4 p<sup>th</sup> hinges 9 5/3 5 5  
3 p<sup>th</sup> ad 8<sup>th</sup> 2/1 Screws 3/11 2 Latches 3/11 6/8 12 7  
1 ad 2/9 ad Carpenter - - - - - 2 9

Wm James Dr. 1 p<sup>th</sup> Hinges & Screws 1 1  
ad Brother

Stephen Taber Dr. 1 waistcoat pattern 12 -  
ad self

New Packet Dr. To Ship Provisions for  
8 7/6 New Machine 3  
to Tobacco Manufactory for 2 Linn 1/6 1 0  
1 ditto 1/6 - - - - -

Isaiah Hufsey Dr. 3 butts a 1/2 1/9 1 0  
2 ad Screws 1/1

Wm Laskins Dr. 1 1/2 yds Molasses 4/1 6 -  
(Duty)

Philip Kemel 1/2 yds Molasses

Wm. Notes & Orders Dr. To 6  
Cash Dr. To Notes & Orders

for our note to Abner Lipp  
4<sup>th</sup> 1/2 1/2 1/2 1/2 148.50

Wm Russell Dr. 1 doz buttons 1/1  
ad Yake



New Bedford 6<sup>th</sup> mo 15<sup>th</sup> 1801

719

Ship Phoebe Dr  $\frac{1}{4}$  m Supper nails 1/9  
do Carpenter

John Parker Dr  $\frac{1}{2}$  Cent 10<sup>d</sup> Nails 1/3 do boy

Settled Elisha Bennett Dr 10<sup>th</sup> Steel 1/6 16 1/2  
do Hanken 8/1 do same 8 -  
Jan. 9<sup>th</sup> 1/4 Steel 1/6 14 7 1/2

Wm. Nelson Dr Dr Elisha Bennett  
no 3 Discounted of Election w<sup>th</sup> his 2 8 -  
do pay in 3 months

Abm. R. Dr 5 m blue cotton 2/3 11 3  
3 yds 1/8 ditto 1/8 do his wife 5

371 Francis Allen Dr 3 yds 1/8 Hanken 3/8 11 -  
1 yd Linen 1/12 Silk 1/3 do ref

paid Malatiah Shearman Dr 1 m Shingles 1/1 1 -  
do Self

Wm. West Dr 4 lb Coffee 2/1 8/1 do son

Wm. Haskins Dr 6 1/2 lb Coffee 2/1  
2 lb Sugar 10<sup>d</sup> 1/8 do Self

Wm. Haskins Dr 2 3/4 Sugar 10<sup>d</sup> 2/1  
do do Flicks

373 Joel Chase Dr 1/2 Shoes 7/16 10 -  
do his wife

paid Roger Haskins Dr 6 1/2 yds Gingham 4/1  
Lp returned 1/8 2/1 4 5/8 -

Russell Davis Dr 1 Shif 8/1 do his wife

Cornelius Howland Dr 50-20<sup>d</sup> Nails 1/3  
do Sam. Bonney

Isaiah Hufsey Dr 1 do. Renewal  
do Carpenter

John, Cresshall Dr 5 1/2 lb Sugar 2/1 6 -  
1 lb Tea 10/8 1 lb Coffee 2/1 8/1 do his son 18 6



4. 6

5. 11

11/10/22

15" 34

153

4

4

38

39

[illegible]

18

12.

1

11

and

1 1

26

1. 10



128<sup>v</sup> (Nine) Bedford 6 m<sup>o</sup> 11<sup>th</sup> 1801

Paid W<sup>m</sup> Bethe Dr to sundries. horrid 6/- 7

P.L. " Thomas Wright Dr 1/2 lb Hison Tea 5/3  
1/4 yd Linnen 2/10 8 1/2 d paper 1/6  
5 3  
1 24

Asa Smith Dr 1/4 m 100 Nails 3/- do self

New Packet Dr 5 yds Calico 2/12 1/6  
1/2 yd Mooki a 4/11

Sand Bonny Dr 1/2 m 3 braces a 3/9  
do self

Paid Isaac Russell (Blk man) Dr 1/4 m 10 Nails

B<sup>m</sup> W<sup>m</sup> Rotch Dr 10 cut 10 Nails 1/6  
do M. Howland

New Packet Dr 1/2 yd Hinges 1/6 screws 8 - 17  
20 knobs - 3/4 do boy

Daniel Anthony Dr 1/2 yd Cape 9 ad Mary

W<sup>m</sup> Russell Dr 1 brush 1/6 do Stage Driver

P.L. John Anthony Dr 1/2 yd Holapies do no self 2

Paid Reuben Jones Dr to Cash sent him 5 daff

15. Ship Phoebe Dr 1 Hammer 2/9  
1/4 m 100 Nails 1/6

Isiah Hyslop Dr 1/2 yd Hinges 5 screws 1/6  
do Carpenter

New Packet Dr 7 1/2 yd Calico 2/12 1/6 - 17 6  
5 1/4 yd Bethe

Abial Hathaway Dr 1/2 m 100 Nails 1/6  
to head of River - - - 6/-

Ship Phoebe Dr 1 marking iron 1/2  
do 1/6 Hyslop

Asa Smith Dr 1/2 m 6 cut Nails 5/32 1/2  
do self

Asa Smith Dr 1/2 m 100 Nails 1/6  
5 1/4 m 100 Nails a 2/11

Bery Lincoln Dr 3/8 m 20 Nails a 1/8  
do his brother John Lincoln

69



New Bedford 6<sup>th</sup> mo 15<sup>th</sup> 1801

719

Ship Phoebe Dr  $\frac{1}{4}$  m Supper nails 1/9  
do Carpenter

John Parker Dr  $\frac{1}{2}$  Cent 10<sup>d</sup> Nails 1/3 do boy

Settled Elisha Bennett Dr 10<sup>th</sup> Steel 1/6 16 1/2  
do Hanken 8/1 do same 8 -  
Jan. 9<sup>th</sup> 1/4 Steel 1/6 14 7/2

Wm. Nelson Dr Dr Elisha Bennett  
no 3 Discounted of Election w<sup>th</sup> his 2 8 -  
do pay in 3 months

Abm. R. Dr 5 m blue cotton 2/3 11 3  
3 yds 1/2 ditto 1/8 do his wife 5

371 Francis Allen Dr 3 yds 1/2 Hanken 3/8 11 -  
1 yd Linen 1/2 Silk 1/3 do ref

paid Matiah Shearman Dr 1 m Shingles 1/1 1 -  
do Self

Wm. West Dr 4 lb Coffee 2/1 8/1 do son

Wm. Haskins Dr 6 1/2 lb Coffee 2/1  
2 lb Sugar 10<sup>d</sup> 1/8 do Self

Wm. Haskins Dr 2 3/4 Sugar 10<sup>d</sup> 2/1  
do do Flicks

372 Phil Chase Dr 1/2 Shoes 7/6 10 -  
do his wife

paid Roger Haskins Dr 6 1/2 yds Gingham 4/1  
Lp returned 1/8 2/1 4 5/8 -

Russell Davis Dr 1 Shif 8/1 do his wife

Cornelius Howland Dr 50-20<sup>d</sup> Nails 1/3  
do Sam. Bonney

Isaiah Hufsey Dr 1 do. Renewal  
do Carpenter

John, Cresshall Dr 5 1/2 lb Sugar 2/1 6 -  
1 lb Tea 10/8 1 lb Coffee 2/1 8/1 do his son 18 6



120<sup>n</sup> Wm. D. D. 6th mo 17th 1801

Jonathan Card Dr 1 1/2 yd linen 2/6 3/4 39  
1 1/2 yd pearl buttons 5/6 1/8 1/2 small do 74  
2 yds br cloth 3/6 For Wm Card Dr 7 yds

Atm Laughon blk Man Dr

PL 5 yds jushian 2/4 twist 4<sup>o</sup> 104  
1 1/2 yd yel buttons 1/6 1 1/4 yd linen 2/10 44  
1 yd more jushian 1/4

Wm West 1/2 gal Molasses ad his boy 4/

PL Tho Right Dr 1/2 gal Molasses

PL Philip Kerrel Dr 1/2 gallon molasses 2/4  
ad himself

James Surfer Dr 1 file 2/8 ad self

PL John Anthony Dr 4 yds Moreen 2/6 113  
1 yd Cotton 2/6 Silk 6 ad his wife 3-

John Cogswell Dr 2 dm Quils 2/4

Isiah Hussey Dr 1 yd ribbon 9<sup>o</sup>  
ad his daughter

Ship Phebe Dr 16 vt 6 brads 1/4  
ad Carpenter

Conals Howland Dr 1/4 tin 10 brads 1/6  
ad S. Bonney

Wm Haskins Dr 1 lb hison Tea 10/6  
1 lb bohea 3/4 ad self

Danl Anthony Dr 1/2 yd linen 2/10 1/5  
1/2 yd wire paper 9<sup>o</sup> ad son

Paid Wm Peckham Dr to balance  
of rails 3/4 ad for his barn

Wm Haskins Dr 2/4 tape 1/8 9<sup>o</sup> 1 yd Ribbon 9<sup>o</sup> 76  
ad his wife

Paid Zedach Mansfield Dr 1 1/2 lb Stamp 1/6  
ad himself



37 Jims Willis Dr 1 lb Tea 3/2 2 lb Sugar 1/3  
ad his wife

Saml Braden Dr 2m 14 nails 5/1  
1m to 3 ditto 2/3 ad self

19/37 Thos Hosard Dr 2m 10d nails 12/2 2 1/4 1 1/4  
ad boy

37 Isiah Hufsey Dr 1 pc Hinges & Screws 8d 1 1/4  
ad Carpenter

37 Ariel Chan 5 yds Nankinette 2/1 10 -  
1 1/2 yd brown Linen 2/3 3 1/4 mds 100d 3/9

Two Park L 3 betts Kyiney Forks 22/1  
1 1/2 dr leadpeans 5/1 7/8

Sam Eggeshall Dr 2 pc Nankin 8/16/1  
1 1/2 lb 2/6 for James Vermilion 2.6 18 6

37 Thos Hosard Dr 1/2 m 20d nails 9/1 ad 11/8

37 Sloop France Dr 15 3/4 yds Calico 2/5  
Lep in 3/4 mds 1 bwt pump lach 1/4  
1/2 bwt 10d nails 5/8 4 1/2

Caleb Congdon Dr 1/4 m 20d nails 4/6

Thos Right Dr 12 yd ribbon 8d ad

Sloop Ocean Dr To Cork

Wd Asa Childs Am his boy  
Wages 129.74  
Lep Am his Note 127.72  
due \$ 1.44

37 Sam Bonny Dr 1 qd paper 1/6 ad self

20 Isiah Hufsey Dr 3 pc hinges 8d 2 pc screws 1/3 3 3  
ad Carpenter

20 Cash Dr To Notes & Orders  
m of S. Tabers note a 6 1/4 \$100

Seth Russell & Sons Dr 1 bwt 10d nails 1/6  
ad Charles boy



New Bedford 6 m<sup>th</sup> 21<sup>st</sup> 1801

37<sup>th</sup> Asa Smith Dr 1 doz patches 1/2  
2 p<sup>rs</sup> Hinges 8<sup>d</sup> 1/4 screws 10<sup>d</sup> 1/2 to 100 Nails 6<sup>d</sup> 1/2  
6 barrels 10<sup>d</sup> 5<sup>d</sup> do himself 8 2

37<sup>th</sup> Asa Smith Dr 1 Cup Lock 1/5 do self 1 6

37<sup>th</sup> Caleb Congdon Dr 1 doz Lock 7/4  
Screws 6<sup>d</sup> p<sup>rs</sup> Hinges 8<sup>d</sup> 50 Nails 1/3  
do do do

Abertson Deane Dr 1 p<sup>rs</sup> shoes 7/6 7 8  
1 yellow molasses 1/2 do self 4

New Packet Dr 10 1/2 lbs burning 10<sup>d</sup> 16/8 11 8

37<sup>th</sup> Asa Smith Dr 10 screws 8<sup>d</sup> do self

37<sup>th</sup> W<sup>m</sup> Haskins Dr 10 1/2 lbs duran 12/6 11 3  
do his brother

Jonathan Card Dr 6 1/2 lbs Linen 2/10 18/5 18 3  
do W<sup>m</sup> Card

37<sup>th</sup> Sho<sup>r</sup> Haskins Dr 6 1/2 lbs cut Nails 7/6 15  
do M. Kempton

See Martie  
no 3 Ben<sup>ts</sup> Shuffe Dr 6 1/2 lbs Muslin 4/6  
1 lb p<sup>rs</sup> gimblet 1/8

37<sup>th</sup> Cornel Wilkey Dr 3 p<sup>rs</sup> Galloon 6/18  
do Benjamin Spooner

W<sup>m</sup> Russell Jun<sup>r</sup> Dr 1 p<sup>rs</sup> Frankens 22/1 2  
do self

New Packet Dr 2 p<sup>rs</sup> Hinges 8<sup>d</sup> 1/4 screws 1/2 1 8 1/2  
do Carpenter

Jonathan Card Dr 2 1/2 lbs silk Frankens 1/6  
8 pearl buttons 1/4 silk & twist 1/4  
1/2 lb brown Holland 1/2 do W<sup>m</sup> Card

Stephen Taber Dr 10 sundries  
do Charles Kitchinson 5/9 5 9

See Martie  
no 3 Lamb. Nelson Dr 1 p<sup>rs</sup> nuts 1/4



From Hawthorn Dr 1 line  
To sum in air 33.10c

373 Shos. Hazard Dr 6 m 1/2 rails 1/2  
do 1/2 m 1/2

Daniel Anthony Dr 1/2 m 1/2 rails 1/2  
for baby Dexter 11

Daniel Anthony Dr 1/2 m 1/2 rails 1/2  
third 2 1/2 chain silk 1/2 do Navy

373 Isaac Hufsey Dr 1/2 m 1/2 rails 1/2  
do 1/2 m 1/2

373 Joseph Russell Dr 1 silk hank 8/  
6 1/2 m silk 2/6 2 & rainis 1/6

373 Isaac Hufsey Dr 1 bad flower 72/  
do himself

375 Manassah Kempton Dr 1/2 m 1/2 rails 1/2  
do Himself

37 David Coffin Dr 1 Hammer 2/3 do black  
by

375 John Coggeshall Dr 1/2 m 1/2 rails 1/2  
do 1/2 m 1/2 rails 1/2 18-

paid John Ohio Dr 1 1/4 m 1/2 rails 1/2 38.4.0  
3/4 m 1/2 rails 1/2 silk moulas 10 2.6 7 3

375 Manassah Kempton Dr 1/2 m 1/2 rails 1/2  
do Himself 1

373 Isaac Hufsey Dr 1/2 m 1/2 rails 1/2 8 screws 5  
26. 1/2 m 1/2 rails 1/2 screws 5 do Carpenter 1 1

paid Parden Potter Dr 1/3 m 1/2 rails 1/2 2/8  
do small do do do Himself

375 John Coggeshall Dr 1 1/2 m 1/2 rails 1/2 2/8 1/2  
3 1/4 m 1/2 rails 1/2 13/ do His wife 14 13-

375 Reuben Howland Dr 28 3/4 m 1/2 rails 1/2 2 3 1/2  
do Himself

371 H. H. Haskins Dr 1/2 m 1/2 rails 1/2  
paid for val. - - - - 2 8



**COUPON FOR CHAFFIN'S**  
**NEW YORK JOURNAL**  
**American Woman's Home Journal**  
I submit the accompanying recipe or consideration in the Chaffin's Home Journal Contest.  
Name.....  
Address.....  
Cut Out This Coupon and Paste It on Your Recipe.

One pint mashed potatoes, one cup milk, one-half cupful yeast, set to rise early in the morning; when light add three eggs, one-half cupful sugar; make stiff (like sweet rolls), and let rise, the same as the Parker House rolls; put in pan very closely and let stand until very light; bake a light brown.

**WAFFLES.**  
Three-quarters pound of flour, one-half pound good butter (not salty), one pint lukewarm milk, seven eggs, one-half cupful of yeast, with a little milk added to it; one-eighth wingglassful rum, nutmeg or lemon for flavor, according to taste; cream butter; then beat eggs in, one after another; then flour, milk and yeast and flavoring; beat the batter until it blisters; then put in rum; let this rise about three or four hours, or until it becomes very light.

**CREAM ECLAIRS.**  
*Mrs. Butler.*  
255 Norton St.,  
Troy, N. Y.

**BOIL**, together for one moment one cup of water, one half cup of butter and one cup of flour, set away to cool, and then stir in, one at a time, three eggs, not beaten, drop into greased pans and bake; after baking, which must be done in a steady oven, let them cool, cut a slit in the side and insert the filling as fancied. **FILLING**—One pint milk, two tablespoonfuls of flour, two eggs, one cup sugar, a little salt; let milk and sugar boil, stir eggs and flour till well mixed.

**LADY FINGERS.**

Rub half pound of butter into one pound of flour, half pound of sugar, grate in the rind of two lemons, squeeze in the juice of one, add three beaten eggs, make into rolls; when done dip in chocolate icing.

**SPICED BEEF.**

Take seven pounds of this flank, salt it, remove the inside skin and powder the beef well with a mixture of pounded nutmeg, ginger, mace and cloves, also black pepper and cayenne, roll it up tight and tie it with a tape, putting a skewer at each end or roll it in thin muslin to keep in the seasoning, cover it up close in a pan of cold water and simmer for four hours, when you remove it from the fire, place it between two plates with a weight on the top, or in a meat presser; remove the tape and skewers before it comes to the table; to be eaten cold.

**MEAT BALLS.**

One pound of chopped beefsteak (raw), three slices of bread dipped in water, squeezed out and crumbed in with meat, two eggs beaten well, a little onion chopped fine; mix all together well; make into balls with a little flour or cracker dust; fry in butter and lard.

**CREAM CAKES.**

*Mrs. A. Mayo,*  
2314 Grove Street,  
Richmond, Va.  
One pint milk, half pint flour, two eggs, beaten separately; teaspoonful of butter, baked in gem pans, very hot, in a quick oven. Nice for breakfast or tea.

of preparation that is open to the luscious bivalve. Try it.

**FEDRAL BREAD.**  
*Mrs. Moshear.*  
No. 747 Potter ave.,  
Baltimore, Md.

**BEAT** light three eggs, one-half pint of milk, one tablespoonful of pure lard, one gill of yeast, salt and enough flour to stir with spoon; let lighten and bake in round mould. Very nice. Bat as soon as baked.

**CREAM POTATOES.**  
Cook small potatoes in salt water; then pat them in the following dressing and serve hot: One pint of milk, boiled, have ready a good sized tablespoonful of butter mixed with one and one-half tablespoonfuls of flour; stir in milk with a little parsley.

**WHEAT MUFFINS.**  
*Mrs. H. M. Cointerjman,*  
St. Johnsville, N. Y.

**ONE** quart flour, three teaspoonfuls baking powder, three tablespoonfuls shortening (butter and lard); mix to stiff batter.

**SUGAR BISCUIT.**  
*Harriet Krause,*  
Lebanon, Pa.

**ONE** pound of sugar, one pound of butter, three eggs, one-half pint of thick milk, one teaspoonful of soda, one teaspoonful of cream of tartar and enough flour to roll.

**SALAD OR COLD MEAT DRESSING.**

*Hubert Duran,*  
82 Sutton St.,  
Providence, R. I.

**TWO** tablespoonfuls of dry mustard, two tablespoonfuls sugar, one teaspoonful salt, enough boiling water to make a thick paste (don't put in too much water); pour into this one-third cupful melted butter, three eggs beaten thoroughly, one coffee cupful of milk or cream; after putting all together add one cupful vinegar; boil in double boiler until thick, like cream; do not boil in tin.

**HICKORY NUT KISSES.**

Whites of six eggs beaten stiff; one pound of powdered sugar, two tablespoonfuls flour, one pound hickory nut kernels; drop on well buttered tins; bake in moderate oven.

**A GOOD WAY TO COOK SHRIMP.**

When live shrimps are to be purchased, wash one quart of them well in several waters, mince together one carrot and an onion; put this together with two ounces of butter, a pinch of thyme, one bay leaf, a few sprigs of parsley, two whole peppers and two cloves, into a saucepan and cook for ten minutes. Add one teaspoonful of vinegar, a cup of water, a pinch of salt; boil up, throw in the shrimps, cover and leave to cook briskly for six minutes. Remove and pour the shrimps, with their stock, into a vessel. Leave until cool, and drain them off when needed, and serve them as a hors d'oeuvre.

**Just for Mounds**—Take one pint of sweet milk; butter size of walnut; rub one heaping tablespoonful of baking powder; wet all stiff enough to roll; roll nearly as in as pie crust; cut in squares and fill with chopped clams, making the edges stick well together; steam one good half ur. Rub flour and butter to a smooth paste, rub into the clam broth, adding a little pepper and tablespoon of vinegar; all five minutes. It makes a nice dressing for the mounds.

**MASKED FISH.**  
*Mrs. L. A. Levey.*  
250 East Ohio St.,  
Chicago, Ill.

**FOR** this dish use halibut. Line an earthen bowl with one large sliced onion. Then fill half full of sliced raw potatoes; season with salt and red pepper. Then add a thick layer of fish, filling the rest of the vessel with potatoes, a half bottle of catsup, one-fourth pound butter, mix with water, teaspoon of flour and fill bowl nearly full with water and bake two hours in slow oven. (Tomatoes may be used instead of catsup, according to taste.)

**LOWELL LOBSTER.**

*Mrs. Edw. Penham,*  
46 Arlington St.,  
Lowell, Mass.

**TAKE** two good sized lobsters, remove from the shell and cut into dice. Melt in chafin dish a piece of butter the size of an egg, add lobster to it and stir well. Beat the yolks of three eggs and a pint of milk, making a custard. Add salt and pepper and the juice of a lemon and the lobster and set in a hot water bath.

**TO COOK ROUND STEAK.**

*Mrs. J. S. Silliman,*  
Bridgeport, Conn.

**CUT** a piece about three inches long and three wide; put a piece of salt pork one inch wide in the centre of it; salt and pepper it all over, and then roll it up, and then tie it; put some salt pork in your pot, and put the meat in it, and brown it all over; then cover with water until done over fire.

**OYSTERS A LA NORMANDIE.**

*Mrs. W. Heeseler.*  
North B. R.,  
Steinway, L. I.

**PLACE** one pint of oysters over the fire, add one teaspoonful of butter, the juice of one lemon, one and one-half teaspoonfuls of salt. Let them simmer three minutes, then remove from fire. Melt one ounce of butter in saucepan, add one tablespoonful flour, stir two minutes, add one cupful chicken broth, one cup of oyster liquor and three tablespoonfuls sliced mushrooms with liquor, a small bouquet parsley. Cook five minutes, then remove bouquet. Add one-half teaspoonful beef extract, one-half teaspoonful salt, mix the yolks of two eggs with one tablespoonful of lemon juice, add it slowly to the sauce, add last two tablespoonfuls of cream and the oysters. Let them get hot and pour over six slices of fine toast.

**CALVES BRAINS IN SHELLS.**  
*Mrs. T. E. Hibben.*  
2330 College Avenue,  
Indianapolis, Ind.

**ONE** dish of calves' brains, one table-spoonful butter, salt, pepper, cracker crumbs; two eggs, wash the brains thoroughly in cold water, being careful to pick out all pieces of bone; melt the butter in a skillet, stir into this the brains, heating all the time; break two eggs into this; stir till the mixture is well cooked and very light; season with salt and pepper; take large sized scallop shells, butter them, strew with cracker crumbs, on this put a big spoonful of the scrambled brains and eggs; cover with cracker crumbs and on the top put a big piece of butter; bake in the oven a few minutes. This is very nice served with mayonnaise. Two yolks (raw), two yolks (hard boiled), eight tablespoonfuls oil, juice of one lemon; a very little cayenne pepper, one teaspoonful ground mustard; beat the yolks together till perfectly smooth; add cayenne pepper and mustard; then the oil very slowly; beating constantly; lastly the juice of the lemon, drop by drop.

**CATMEAL GEMS.**

One pint sweet milk, four tablespoonfuls sugar, two beaten eggs, one teaspoonful salt, two tablespoonfuls melted butter, two teaspoonfuls baking powder, baked in hot oven.

**BUTTERMILK WAFFLES.**

One quart each of flour and buttermilk, one teaspoonful of soda, two eggs. Add the soda last in a little hot water. Bake quickly.



New Bedford 6 h. 24<sup>th</sup> 1801

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Mr. 203  
Johnus Pock D<sup>r</sup> 1 m 4 but nail 2/6  
1 m 3 but do 1/6 d<sup>r</sup> himself

376 Mary<sup>m</sup> Billingham D<sup>r</sup> 1/6 Sandpaper  
6/11

4 6

376 W<sup>m</sup> Russell Jun<sup>r</sup> D<sup>r</sup> 1 peck Lime 1/6

Abial Hathaway D<sup>r</sup> 1/6 of horse to new  
port 15/

297<sup>15</sup> Manassah Kempton D<sup>r</sup> 1 plain iron 1/6  
d<sup>r</sup> himself

271 Hoop Frame D<sup>r</sup> 1/6 Hinges 5/6  
Screws 7/

paid Simpson Har D<sup>r</sup> 1/6 to Sea 1/6 d<sup>r</sup> His Girl

374 W<sup>m</sup> Haskins D<sup>r</sup> 1/6 Sugar 1/6 1/8  
d<sup>r</sup> Himself

378 James Hatch D<sup>r</sup> 1/6 Sea 3/ d<sup>r</sup> Himself

302 Ozer Smith D<sup>r</sup> 1/6 Litter 10/ d<sup>r</sup> Himself

377 Ariel Chase D<sup>r</sup> 3/6 1/6 Linen 1/6 1/6  
d<sup>r</sup> His Wife } 1/6

373 Iraiah Hisssey D<sup>r</sup> 1/2 to 1/4 brads 3/ d<sup>r</sup>  
Carpenter

375 J<sup>d</sup> Russell D<sup>r</sup> 1/8 yard Long lawn 7/6  
d<sup>r</sup> His Wife 14 1

Mr. 203  
Alexander Hunter D<sup>r</sup> 1/6 brown Holland 1/6  
d<sup>r</sup> Himself

paid Bond Stomach D<sup>r</sup> 2 Stamps 1/5

Attled Stephen West D<sup>r</sup> 6 yds Linen 15/6  
d<sup>r</sup> Himself

378 James Hatch D<sup>r</sup> 9 yds Linen 2/10 15/6 - 1 5 6  
1 yd D<sup>r</sup> 2/6 1/6 to Coffee 2/ 8/ d<sup>r</sup> His Wife - 10 6

Th<sup>o</sup> 175 John Coggeshall D<sup>r</sup> 1/6 Buttons 2/ 8/6  
2 Chains Silk 1/2 d<sup>r</sup> Cannon

376 James Turfy D<sup>r</sup> 1/6 ranteen 13/6 d<sup>r</sup> self



736 New Bedford Nov 1<sup>st</sup> 1801

31<sup>st</sup> Samuel Bonney Dr 2<sup>1</sup>/<sub>2</sub> yds 9d 1/6  
do Himself

paid Paul Worlington Dr 3 1/2 yds Lining 1/6  
do Himself

Thank Dr L. G. Russell

36<sup>th</sup> For 2<sup>nd</sup> Linen  
No 153. — 25 yds 2/4 . 2.18.8  
161. . . 24 — 3/6 . 2.4 . .  
Irish Stg £7.02.8  
British 6.11.8 1/4  
Advance

37<sup>th</sup> Isaac Russell Dr 10 1/2 yds Steel 1/6 16 1/2  
do boy

paid Garrison Smith Dr 1<sup>st</sup> stockings 9d  
do Himself

37<sup>th</sup> Isaac Russell Dr 1/4 to 20 nails 1/6  
do Carpenter

37<sup>th</sup> John Coggeshall Dr  
4 half yds white bands @ 3/4  
do self

Leth Russell jun<sup>r</sup> Dr 1<sup>st</sup> handker 8d  
do Benjamin Taber 3d

Yedack Maxfield Dr 1/2 to 10 nails 6d  
do Himself

37<sup>th</sup> John Coggeshall Dr 1/4 yd flannel 3/6 2/9 1/2  
do His son jun<sup>r</sup>

Sarah Ricketson Dr 12 yds Calico 1/6 7 8  
5/8 yd Satin @ 7/6 4/6 part board 3 5  
102 Meas 1/4 3 yds Ribon 4 1/2 1/4 2 5 1/2  
Silk 6 1 yd Linen 2/6 3/6 4 3  
1 Silk handker 4/6 1/4 9 4  
25 bed needles @ 1/6 102 10

37<sup>th</sup> Isaac Russell Dr 1<sup>st</sup> hinges yd knobs 1 1

37<sup>th</sup> Samuel Bonney Dr 1 cut 6<sup>th</sup> board 1/6  
do Himself



New Bedford 7 m<sup>th</sup> 1801 137

Sho<sup>rs</sup> Hammond Dr<sup>r</sup> 4 m 4<sup>th</sup> Cut nails 1/6 10 -

376 W<sup>m</sup> West Dr<sup>r</sup> 6 1/2 lb Sugar 6/10  
His son

Bariah Hufrey Dr<sup>r</sup> 1<sup>st</sup> finger 1/6 d<sup>o</sup> d<sup>o</sup> d<sup>o</sup> - 1 6  
1/2 m 6<sup>th</sup> brads 8/6 2 1/2 - 2 1/2

Sam<sup>l</sup> Berden Dr<sup>r</sup> 1 Jap<sup>n</sup> Lath 1/10 d<sup>o</sup> d<sup>o</sup> - 1 10  
Screws 3 - 3

378 John Eggeshall Jun<sup>r</sup> Dr<sup>r</sup> 6 lb Coffee 1/12  
d<sup>o</sup> himself

Sarah Ricketson Dr<sup>r</sup> 2 1/2 lb Chest hinges 6/3 3 -  
1 butsg<sup>d</sup> d<sup>o</sup> Hirsell 1/10 Gaugers  
Screws 1/10 - 2 10 1/2

Daniel Baker Dr<sup>r</sup> 1 plain iron 1/1

Rhuben Swift Dr<sup>r</sup> 1/2 lb Quire sand paper 1/10

Sho<sup>rs</sup> Hammond Dr<sup>r</sup> 1 m 4<sup>th</sup> nails 2/6 10  
d<sup>o</sup> Padry

379 Jerry, Willis Dr<sup>r</sup> 3 lb sugar 10<sup>d</sup> 1/10 d<sup>o</sup> d<sup>o</sup>  
1 lb coffee 2/1 d<sup>o</sup> his wife, Melibelle

paid Barnabas Taber Dr<sup>r</sup> 12 Yds Calico 2/12  
d<sup>o</sup> his wife

375 David Coffin Dr<sup>r</sup> 1/2 m 4<sup>th</sup> Cut nails 2/6 1/3  
1/2 m 3<sup>rd</sup> d<sup>o</sup> 1/1 1/2 d<sup>o</sup> Himself

paid Sam<sup>l</sup> Whelden Dr<sup>r</sup> 10 m 10 mail 2/4 23 4  
Lep paid - - - - - 11 4 12 -

376 Wm<sup>m</sup> West 2<sup>nd</sup> Dr<sup>r</sup> 2 lb Sugar 1/2 2 4  
3 yds Linen 2/6 7/5 M<sup>rs</sup> 2<sup>nd</sup> 7 8 10 -  
d<sup>o</sup> his daughter

378 James Hatch Dr<sup>r</sup> 1 m 10<sup>d</sup> West's  
Dang<sup>r</sup> 1/10 bill 1 13 8

374 Wm<sup>m</sup> Haskins Dr<sup>r</sup> 1/2 lb Cal<sup>d</sup> Shoes 4/1  
d<sup>o</sup> his boy  
1/2 lb Shoes d<sup>o</sup> N<sup>th</sup> Taber - 7 6

return Simon Nash Dr<sup>r</sup> 20 Yds muslin 1/9  
d<sup>o</sup> Himself



## SOUTHERN GINGER CAKES.

ONE pint of molasses, one-half pint buttermilk, one heaping teaspoonful of brown sugar, one heaping cupful butter and lard, mixed one egg well-beaten, one heaping tablespoonful of ginger, one heaping teaspoonful of cloves and cinnamon each, one tablespoonful of soda dissolved in hot water, one teaspoonful of salt; flour sufficient to make a soft dough. Mix some flour and sugar together, adding lard and butter; then add other ingredients alternately, putting in soda last. Bake in cakes six inches long and three wide, marking tops with knife. They will keep months.—MRS. C. M. SNAPP, Greenville, East Tennessee

## DELICIOUS APPLE CAKES.

TWO eggs, whites and yolks beaten separately; add to the beaten yolks two-thirds of a pint of sour milk and one-third of a pint of sweet milk and a pinch of salt; stir in flour enough so that when put on griddle the batter will spread without assistance from spoon; sift the flour and sift with it one level teaspoonful of dry soda; after flour stir in beaten whites of two eggs, and, lastly, stir in one pint of good cooking apples chopped fine. Bake on soapstone griddle, baking a little longer than ordinary cakes. When done butter each one and cover thickly with yellow sugar.—MRS. JAMES H. WINDSOR, Thirty-first street and Grand ave., Des Moines, Iowa.



## BROILED SPANISH MACKEREL.

SELECT a large fresh spanish mackerel, draw by the gills, trim off the head and fins, slit open down the back and remove the spine; season with salt and pepper, baste with oil, put in a double heated gridiron and brown slowly until a nice color. Slide on a dish, the inside uppermost; spread a little melted butter over, surround with quartered lemons and serve with the following sauce: Steep in cold water, slit open, pare and remove the bones of eight anchovies, wipe dry and pound to a pulp in a small mortar; add two egg yolks, dilute slowly and carefully with two gills of sweet oil and two tablespoonfuls of vinegar; add white pepper, nutmeg and chopped parsley; mix well and serve cold.—MRS. C. B. NICOLSON, 131 Edgecomb avenue, New York City.

## BAKED SALMON.

LEAN the fish, rinse it, and wipe it dry; rub it well outside and in with a mixture of pepper and salt and fill it with a stuffing made with slices of bread buttered freely and moistened with hot milk or water; add sage or thyme to the seasoning if liked. Tie a thread around the fish so as to keep the stuffing in (take off the thread before serving). Lay muffin rings in a dripping pan; lay bits of butter over the fish, dredge flour over and put it on the rings; put a pint of hot water in the pan to baste with; bake one hour, if a large fish in a quick oven; baste frequently. When the fish is taken up, having cut a lemon in very thin slices, put them in a pan and let them fry a little, then dredge in a teaspoonful of wheat flour; add a small bit of butter, stir it about and let it brown without burning for a little while, then add half a teacupful more of boiling water; stir it smooth, take the slices of lemon into the gravy boat, and strain the gravy over. Serve with boiled potatoes. The lemon may be omitted if preferred, although generally it will be liked.—B. W., Cumberland, Md.

## POTTED SALMON.

INGREDIENTS: Salmon, pounded mace, cloves and pepper to taste, three bay leaves, one-quarter pound butter. Mode: Skin the salmon and clean it thoroughly by wiping with a cloth (water would spoil it); cut it into square pieces, which rub with salt; let them remain till thoroughly drained, then lay them in a dish with the other ingredients and bake. When quite done drain them from the gravy, press into pots for use, and when cold pour over it clarified butter. Time, one-half hour.—MRS. J. J. FLYNN, 560 Hick street, Brooklyn, N. Y.

## FRICASSEED OYSTERS.

DRAIN one-half pint of oysters as dry as possible, put a small piece of butter in spider (steel), let it get brown, then put in your oysters. As soon as they begin to cook add as much more butter which has been mixed with a teaspoonful of flour; let cook one minute; add one egg beaten, one teaspoonful milk; let cook one minute. Pour on toasted bread.—G. D., Beverly.

## NEVER FAILING SPONGE CAKE.

Beat together one cupful of granulated sugar and three eggs (not necessary to separate whites from yolks); then add one cupful of pastry flour, in which is put one-half teaspoonful of soda and one teaspoonful of cream tartar, both scant; a pinch of salt and vanilla extract; stir lightly; just before you turn it into pan to bake add three tablespoonfuls of boiling hot water.—M. P., No. 158 Auburn Avenue, Buffalo, N. Y.

## BROILED POTATOES.

CUT cold boiled potatoes into lengthwise slices about quarter of an inch thick; dip each in flour and lay them between an oyster broiler. Have the fire clear, and when both sides are nicely browned lay the slices on a hot dish, put a piece of butter on each and season with salt and pepper.—MRS. G. R. T., Worcester, Mass.

## POTATO PIE.

LINE pie plates with pastry; take potatoes, pare and slice them into shape like small dice; use also plenty of onions, sliced; mix altogether; put layer of the mixture, salt, pepper, butter; then another layer of the mixture; salt, pepper and butter; fill with water to be almost even with pie plate; cover with the pie pastry; cut an opening on top to allow steam to escape, and bake slowly until potatoes are done. If dough becomes too brown cover with paper.—MRS. J. P. FERGUSON, No. 8 North Market Square, Harrisburg, Dauphin County, Pa.

## FISH SMOTHER.

SELECT a plump, good sized fish, cod or had-dock preferred; cut into pieces one-half the size of an ordinary cutlet; let fish stand in cold salted water while other ingredients are being prepared. Take one cupful of medium sized pieces bacon and fry out to a crisp brown in the kettle in which the smother is to be cooked; partially fry finely cut onion in the fat, then add the fish, and pour over all enough cold water to cover; add one very small pepper, a small handful shredded parsley, salt to taste. Be very careful not to boil the fish so long that it will fall apart; each piece should remain intact upon serving. Just before removing from the fire sprinkle a half cupful cornmeal over the smother and add one cupful milk or cream; boil five minutes or longer. It is then ready to serve.—BERTIE E. TARVER, Lake View, Augusta, Ga.

## GRAPE CATSUP.

TAKE five pounds of grapes; boil, then through a colander first and sieve after; add two and one-half pounds of sugar, one pint of vinegar, one tablespoonful each of ground cloves, cinnamon, allspice and pepper, one-half teaspoonful of salt. Boil twenty minutes. Bottle.—E. H., Collins avenue, Troy, N. Y.

*2 1/2 cups Mode 3/4  
is kept omitted*

*3 1/2 cups Calico 3/8 9/10 1 lb silk y  
2 1/2 1/2 1/2 cotton 2/10*



374 Wm Hashens Dr 5 lb sugar 60 d Russell  
Davis

paid Paul Howland Dr 1 pair stockings 9/

paid Elizabeth Stedman Dr 1 cup lock 2 s  
d. d. himself

James Hatch Dr 2 yds bro Cloth 33/66/ 3 6 -  
378 15 lb Kersey mere 10/6 17 lb 1 lb yd Linen 2/3 3/4 1 9 4 1/2  
Silk & twist 2/6 14 La pearl buttons 5/10 8 4  
1 1/2 doz small ell 2/ 3/ 1 Shp 4/6 7 6  
1 lb knee buckles 1/8 1 yd striped Ballis 15/ 16 8  
1 1/2 yd Linen 2/6 3/9 twist Silk & moles 1/6 5 3  
d Trade Partner L 6 4 1/2

Ship Bartley Dr 1/2 ton 3 cut nails 1 -  
16 Oct 23 1/2 ton 3 cut nails 2/ 1/2 - d d Howland 1 4 1/2

Jonathan Card Dr 3 notes there 2 d 6  
d. self

paid Charles Church Dr Anna to his wife 8 7

357 put nut boards up 1/4  
251 Clean do - 20

10 Seth Russell & Sons Dr 2 3/4 yd Silk 100  
2 3/8 lb Silk 7/6 1 1/2 yd Linen 4/4 1-00 8 1/2  
Silk & twist 11 1/2 Thred 5 - 4 4 1/2  
buttons 2/6 for Seth Russell Junr d. y. n. n. 2 4

Abial Hathaway Dr 2 1/2 yd  
Silk - 7/6 189 Silk & twist 11 1/2 18 8 1/2  
Linen to Cloth 36/ d. d. Fenne

375 Reuben Howland Dr 13 yd Steel 1/6 1 - 2

Daniel Anthony Dr 1 pair shoes 1/6  
d. Mary

373 Samuel Bonney Dr 1/2 lb Nison Feag 2/3 2 3  
d. self

Joshua Barker Dr 4 1/2 yds toe clo 2/ 9 11 1/3  
2 doz buttons 7 1/2 d. d. Himself 4



740

New Bedford 7th 9th 1501

10 Daniel Anthony Dr 1 1/4 yd lining 2/6  
Thred silk & molds 1/6 d<sup>d</sup> J. Jenne 4 4 1/2

11 Samuel Bonney Dr 10 ginger 1/6  
d<sup>d</sup> Himself 1 6

Eva Smith Dr 5 3/3 Stul 2/6 7/9 1/2  
d<sup>d</sup> Apprentice 7 9 1/2

374 Wm Haskins Dr 6 yds Calimanco 1/12  
d<sup>d</sup> Himself

Pelig Jenne Dr 1/2 m. 6 2 nails 2/6 4/3  
d<sup>d</sup> Self

San Marto no 3 Perry Skiff D<sup>r</sup> 10 nails d<sup>d</sup> Self 6

374 Wm Haskins Dr 1/2 lb Tea 1/6  
d<sup>d</sup> Wm Russell 2<sup>nd</sup>

271 Wm Russell D<sup>r</sup> 1/2 lb Stockings d<sup>d</sup> Eliza 9

PL Experience Sampson Dr 1/2 lb Thres 1/6  
d<sup>d</sup> Himself

278 James Hatch Dr 1 3/4 yds flannel 2/10  
d<sup>d</sup> Isaac Parker 3 10 1/2

Isaac Parker Dr 1 Law 1/6 d<sup>d</sup> Self

Benjamin Lincoln Dr 3/4 yd Cambrick 4 6

15 yd Lining 5/6 8 1/6 Thred 2/6  
d<sup>d</sup> His wife 4 4 8)

Henry Belle Dr 1 waistcoat pat<sup>n</sup>  
d<sup>d</sup> Self 13 9

Eva Smith Dr 6 13 Stul 1/6  
d<sup>d</sup> Apprentice

375 John Coggeshall Dr 4 lb Coffee 2/8  
Silk Thred 2/8 1/6 d<sup>d</sup> his wife

Abial Hathaway Dr 2 1/4 yds lining 1/6 5 7 1/2  
16 Large buttons 6/8 14 Small 2/4  
Thred 6 9

John Coggeshall Jun<sup>r</sup> Dr 1 yd Molasses  
d<sup>d</sup> his Mother



New Bedford 7th mo 11<sup>th</sup> 1830 741

Cash Dr To David Anthony  
he Paid out - \$20

31<sup>st</sup> Iraiah Slukey Dr 1 comb 1/9 add daughter

Seth Russell & sons Dr 1/2 hr 3<sup>rd</sup> grade 1/10<sup>th</sup>  
add H. Howland

Daniel Anthony Dr 2/8<sup>th</sup> tall 1/6  
add himself

Mrs Russell Dr

|  |        |
|--|--------|
| 3 1/2 yds Kersymers 10 <sup>th</sup> . . .                       | 1 16 9 |
| buttram 1/11 <sup>th</sup> thread 9 <sup>th</sup> 14 buttons 2/4 | 4 2    |
| 1 1/4 yd Linen 2/9 . . .   | 2 9    |
| for J Brownell   | 2 3 8  |

|  |       |
|--|-------|
| 3 1/2 yds fustian 2/4 . . . . .  | 13 10 |
| 1 1/4 yd Linen 2/9 1 yd Lantio 4/ . . .                                    | 5 9   |
| Silk 7 <sup>th</sup> 2 <sup>nd</sup> Scissors 2/4 4 <sup>th</sup> his wife | 4 7   |

re paid 7<sup>th</sup> 85 James Purfy Dr to Cash Lent him 18 -

31<sup>st</sup> David Chase Dr 3 1/2 yds Linen 3/4 11 8<sup>th</sup>  
add His wife

Jabez Hammond Jun<sup>r</sup> Dr

|  |                     |
|--|---------------------|
| 3/4 yd Satin 2/6 5/7 <sup>th</sup> 2 1/2 yd Ribbon 2/1   | 7 8 <sup>th</sup>   |
| 1 1/4 yds mercur 2/6 11/10 <sup>th</sup> 1/4 & Indigo 5/ | 16 10 <sup>th</sup> |
| 1 pc pens 1/1 <sup>th</sup> 1 yd waistcoat 3/8 . .       | 4 9 <sup>th</sup>   |
| part of bond 3 <sup>rd</sup> 1 1/2 yd mercur 2/6 3/9     | 4 -                 |

|  |     |
|--|-----|
| Sarah Rickelson Dr 1 broom 1/6           | 1 6 |
| 1 Shn Silk 1/2 yd . . . . . add daughter | 7   |

31<sup>st</sup> 3<sup>rd</sup> Thos Hazard Dr 1 padlock 2/4 2 4<sup>th</sup>  
1/2 hr 100 Nails 6/ . . . . . add Himself 6 -

Caleb Jenne Dr 1 hr 6 Oak tails 5/3  
supposed to be Peter Jenne add Himself

Calton De la no Dr 1 Gallon molasses  
add self

Daniel Taber Dr 1 Shn Silk 1/2 yd 1/2 yd

Abial Hathaway Dr 1 yd stockings 11/3 11 3<sup>rd</sup>  
add Himself



Wm. Bedford 7<sup>th</sup> Mo. 18<sup>th</sup> 1801

paid, Charles Church Jr to Ride Horse & Chose 136

|     |                     |                      |      |   |
|-----|---------------------|----------------------|------|---|
| 7/6 | W <sup>m</sup> West | Dr to 2 gal Molasses | 0 14 | 8 |
|-----|---------------------|----------------------|------|---|

13<sup>25</sup> John Cagshall Jun<sup>r</sup> Dr to Ride of Chose 1 6

1476 New York 2<sup>nd</sup> Dr 5 1/2 years bottom of  
at his Dringf.

376 Wm Russell Junr Dr 102 indigo 1/4  
do Himself

378. " Abm Russell Dr. 15th/6/.

16 Malatia Shuman D.  
10 2nd & 3rd 4/3 1/4 m 2<sup>d</sup> d<sup>o</sup> 1/8  
2<sup>d</sup> 1/4

3/4 Wm Haskins Dr 2<sup>th</sup> raisins 1/6 1 lb  
1 nutmeg 9<sup>d</sup> 1<sup>th</sup> sugar 1 lb

|                      |            |       |
|----------------------|------------|-------|
| 1/4 lb a Spice 4 1/2 | John Chase | 19    |
| 1/4 lb a Spice 4 1/2 |            | 4 1/2 |

Cash Dr To Wm Handy  
m<sup>d</sup> of Henry Bettle in full 24.22

Sarah Ricketson Dec 1/2 to Ginger 90 - 90  
 To ~~Wright~~ Mary Wing  
 Mrs. L. L. L. L.

Much L<sup>d</sup> To John C. Belmer  
for ~~474~~ 124 No Segars 8<sup>75</sup> 00 a 40<sup>9</sup> 35.00

|     |                   |                           |         |     |
|-----|-------------------|---------------------------|---------|-----|
|     | Charles Delano Dr | 26 <sup>th</sup> Dec 1897 | to Cash | 3 4 |
|     | 1/2 lb Soap       | 1/6                       | do Self | 1 6 |
| 275 |                   |                           |         |     |

|    |                |          |    |
|----|----------------|----------|----|
| 17 | John Eggeshall | Ad. Self | 16 |
|    |                | Ad. Self | 3  |

Thos Hazard Dr, 1 tall flower \$ 12  
do his man.

27<sup>8</sup> At <sup>m</sup> Rupta 5 27 yrs how both 27.

Carb. br. To John C. Welton  
and B. Hill \$15

Parak Rickleton Dr 2H Sugar 1/2 2  
1/2 H Tea 3/4 do ~~1H Sugar~~ Mary Wing



New Bedford 7.2.17. 1861

3<sup>rd</sup> 1/2 W. Harkins D<sup>r</sup> 3 Gallons molasses p. 12 -  
1/2 1 Gallon D. W. D. Self do Ben Haber 4

18 Isaac Parker Dr 1 razor 2/4 Soap 1/4  
Soap 7d do Self

Letth Russell & Sons D<sup>r</sup> 1/2 H. 10 hails  
La M. Howland for 1 R per?

Joseph Russell Dr. 1<sup>st</sup> raisins 9  
375 1 paper pins 1/4 & 1/2 binding 6 d'grams. 1 1/2  
Daughter.

374 W<sup>21</sup> Haskins D<sup>r</sup> 4.30 Sugar 10 4/1  
D Wesson Hicks

|                              |                |            |                |               |
|------------------------------|----------------|------------|----------------|---------------|
| Isaiah Hufsey B <sup>n</sup> | 1/4            | to 6 Nails | 2 1/2          | 1 1/2         |
| 1 pr <sup>m</sup> Hinges     | 7 <sup>d</sup> | Screen     | 4 <sup>d</sup> | ad Carpenters |
| 1 Cupboard Lock              | 1/6            |            |                | 1 6           |

Barnabas Taber D<sup>r</sup> 1. m. 5 Cut nails & 3  
Apprentice

20 Benjamin Lincoln D<sup>r</sup> 1/2 h. 6 Gut trail. 1. 72  
d<sup>r</sup> apprentice

3/4 H<sup>m</sup> Haskins Dr<sup>d</sup> to Cash sent him ; 3 1/2

513 Tho<sup>s</sup> Hazard Dr<sup>r</sup> 1/4 to 10<sup>th</sup> Vails 3/4  
1 Oct 1802 d 2/6 d. self

373 Isaac Hussey D<sup>r</sup> - 2 p<sup>ts</sup> Hinges 90  
Screws & 1 Lock & 1/3 ad Carpenter

Brig<sup>l</sup> Almira D<sup>o</sup> 1/2 ton 10 nails 6/.

Paint Borders by 2 batches a 1/10. 3 8  
Scrives 6<sup>p</sup> 10<sup>d</sup> off. 6

376 W Russell Jun<sup>r</sup> 1<sup>st</sup> to 10 Bohea Tea. 3

Bright Almira D<sup>n</sup> 1/2 ton 6 cails 4/3  
1/2 ton 10<sup>d</sup> 2<sup>d</sup> 6/ Dr. Clerton Delano

Bank to Le Barre Russell.  
— m<sup>d</sup> of J Howland for meat. black 3/.



14<sup>th</sup> Feb 1801

paid Walter Spencer Dr byd Drimble 3/4  
(ad his Dring)

Jonathan Card Dr 2 1/2 Tow Cloth 2/4  
ad Himself

22 Ellen Shepherd Dr to Cash for postage  
Letters 48

paid Brig<sup>l</sup> Almira Dr 1/2 to 6 Nails 4/3  
ad d. Delano

paid Francis Allen Dr 2 1/2 yds Lute string 7/9  
13 1/2 yds linen 2/6 4/4 1/2 Silk & moids 1/3 - - - 19 4  
thred 3<sup>d</sup> 1 yd silk 7d - - - 5 7 1/2

paid Stephen Taber Dr 1 bunch segars 10d  
ad self 10

DL James Davis Dr 1 pair Shirts 2/4  
ad Himself 4

paid Isaac Parker Dr 2 1/2 yds blue cotton 5/4  
ad self

23 Samuel Bonney Dr 1 plain iron 1/4  
ad Himself

373 Tho<sup>s</sup> Harwood Dr 2 to 4 nails 2/6  
2 mo ditto 5/- ad Carpenter 5

Gideon Shepherd Dr 2 yds Irish shelling 7/4  
2 yds Muslin 7/14 ad self ad Himself 6 8

Charles Rickelton Dr 1/2 Gallon molasses 1/4

373 Isiah Hussy Dr 1 to 4 Nails 2/6  
ad Carpenter

off paid Brig<sup>l</sup> Almira Dr 1 to 2 Nails 4/6  
1 1/2 20 nails 18/ to 14th ad workman

off paid Samuel Johnson Dr 1 pair Nankens 1/6  
ad self

off paid Sam Johnson Dr 2 1/2 yds Nankens 5 -  
1/2 yd Linen 1/3 Silk & moids 52 - moids 7/2 24  
ad self

373 Levy Willis Dr 4 H Sugar 10 3/4  
ad His wife



New Bedford 7th - 24th 1801

372 Hannah Kempton Dr 1/4 to 4 loads 3/4  
wafers

373 Brig: Almira Dr 1/4 to 20 nails 18/1 4  
1st 20 nails 4/5 10 loads 4/6  
1st 20 nails 18/1 1 1/2 to 20 d. 18/27 2 5

374 New Harkins Dr David Swift 6th 2 6 1/2

Dr E. Bushman an am D Swift 8/2  
settled 4 mo 8/7 1 bill 6/2 6

375 Amy Smith Dr 1 1/4 yds Calico 2/8 6/1  
D. Herself 6

376 Wm West Dr 1 lb Tobacco 1/6  
D. Self

25 Samuel Rodman Dr 1/4 to 20 Nails 4/6  
D. Histon

376 Wm Russell junr Dr 1 steel pattern D. Self 9

John Bond Dr 1/4 Spectacles 4/6  
1 steel case for d. d. Self 3 9 8 3

376 Abel Hathaway Dr 1 Hammer 2/9 2 9  
1 file 10 3 gimblets 1/2 d. Self 1 10

375 John Coggeshall Dr 1/4 Shoes - 7 6  
D. Fanny Dunbar

376 Sarah Ricketson Dr 2 lb Sugar 1/2 2  
D. Mary Wing

376 Wm Russell junr Dr 1/2 Bushel Lime 3

27 375 Hannah Kempton junr Dr 1 Ham 2 9

376 Brig: Almira Dr 1 1/4 to 20 Nails 18/1  
1st 20 nails 18/1

375 John Coggeshall Dr 1 1/4 yds br. Cloth 8/8 3  
1 yd. tow Cloth 2/8 1/2 d. Self 2 6  
1/2 buttons 2/6

376 Wm West Dr 2 lines 9 d. Self 1 6



746

New Bedford Jan 24 1801

John Caggeshall Dr

|                           |     |        |
|---------------------------|-----|--------|
| 21 yds Linnage            | 12/ | 14 8   |
| 22 yds blue coating       | 9/  | 9 18   |
| 32 yds blue post cloth    | 5/8 | 9 1 4  |
| 40 3/4 yds tow cloth      | 2/  | 4 1 6  |
| 5 yds flannel (home made) | 3/3 | 16 3   |
| 14 3/4 yds hair           | 2/  | 1 9 6  |
| 15 1/2 yds Kemy cloth     | 6/6 | 5 - 9  |
| 11 yds Ditto              | 6/  | 3 6 -  |
| 28 yds hair               | 2/6 | 3 10 - |
| 82 knots Mica             | 20  | 13 8   |
| 5 gro. buttons            | 2/5 | 12 6   |
| 1 dr knives               | 22/ | 1 2 -  |
| 1 1/2 dr d <sup>o</sup>   | 18/ | 1 8 7  |
| 4 <sup>th</sup> yds hair  | 2/5 | 5 17 6 |
| 4 <sup>th</sup> ditto     | 2/8 | 6 5 4  |
| 12 yds ditto              | 2/8 | 1 12 - |

Don the 11<sup>th</sup> Mr Lact Ch<sup>r</sup> as a part 69 1 4  
wants to be returned

|  |       |            |
|--|-------|------------|
| 18 <sup>th</sup> P John Cannon & Order | 30/   | 1 10 -     |
| 2 dr Sail needles                      | a 2/1 | 2 2        |
| 50 Sewing d <sup>o</sup>               | a 2/  | 1          |
| 28 pepper                              | 3/    | 6          |
| 6 palm Irons                           | a 1/4 | 1          |
| 27 22 1/2 yds light Mint cloth         | 6/3   | 7 10 7 1/2 |
| 6 3/4 yds green hair                   | 2/8   | 18 10 1/2  |

To be paid in 2 years from the  
delivery with interest after  
one year

9 18 42



New Bedford 7<sup>th</sup> mo 21 / 1821

374 Caleb Congdon Dr. 1 Lock 2/10 do. for his store 1 18 <sup>747</sup>

28 Mr Russell Dr 12 1/4 to Steel to Haffman

off Brig. Henry Dr 19 1/2 200 Nails 18/ m

John Coggeshall Dr 1 1/2 Chest hinges 1/6 1 6  
2 1/2 millers 3/ do. for Coggeshall Haffman 3

Cash Dr To Benjamin Lincoln \$ 12, 3 12

374 Wm Haskins Dr 1/2 Sea 1/6 do Wm Russell 2<sup>nd</sup>

Stephen Taber Dr 3 files 4/4 do self

Lith Russell & Sons Dr 13/6  
13/6 Rail Cambricks 13/ 40  
do Charles & boy

Benjamin Butler Dr 3<sup>rd</sup> Luggar 2/6  
10 Sea 3/ do self

370 Wm Haskins Dr Benj<sup>m</sup> Butler 9/ Discounted for order B & B direction

271 Wm Russell Dr 1 1/2 40 Calico 3/ 4/6 do. his wife

374 Wm Haskins Dr 1 1/2 Coffee 2/ 8/ do boy

Invoice to Ades mylaie Tobacco Shipped  
by Dan Kicketron on board Schoop  
Warren Howland Mast for Ben-  
-nebeck consigned to Master for Sale on  
and proprietors

|        |        |             |
|--------|--------|-------------|
| 11 1/4 | 11 1/2 |             |
| 10 3/4 | 11     |             |
| 10     | 9 3/4  |             |
| 11 1/2 | 11 1/2 |             |
| 10 1/2 | 11 3/4 |             |
| 54     | 55 1/2 | 109 1/2 8 a |
|        |        | 6 1/2       |
|        |        | 103         |

Deleg June Dr 15 m bath nails 2/ 1 11 3  
do this app



New Bedford, Mass. 1861

paid Josiah King Jr 1 lb Van Houten  
sugar & three cts

off. Bridget Almyon Dr 1/2 lb 10 cts Vails 6/1  
paid 1/2 lb 6 d 8 6 4 3 ad loaf

returned Eliza Slocum Dr 1/2 lb Spec grades 4/6  
to self

paid Isaac Parker Dr Milk hands 76  
ad self

Pardon J. Miller Dr 1 file 16 d self

Barnabas Russell Dr to White washing  
house 12

376 1/2 lb 10 cts Vails 3/

to Cash for Barnabas labor 6/ for repairing

paid Mason Repairing three place 2-

1 bush 10 cts Vails 1/6

Cash Dr James Wing 34/

Dr Isaac Simons Clean & Well 3-

376

Wm Perkins Dr 1/2 lb spec grades 3/

1/2 lb 6 d 2/10 2 d 1/2 lb 8 3/4

39 2/2 lb spec flannel 3/4

3/4 lb Muslin 4/

bread & butter 1/5 ad his wife

Cornelius Howland Dr 1/2 lb 3 cts Vails 2/3 159  
ad Mason

paid Simpson Hart Dr 1/2 lb spec grades 3/4  
ad himself

376 Wm Heals Dr 1 lb bohea tea 3/

1/2 lb spec 6/8 3/4 ad self

377 John Miller Dr 18 Tea ad his daug 3-

27 Charles Richardson Dr 1 pail 2/4  
ad himself

paid Cash Dr to Philip Halsey 2/



8 It best to soak clothes over night or not? In answer to this question I will give my recipe, which I have used with the best results for twenty-five years: One pound concentrated potash, one-half ounce of salts of tartar, one-half ounce of ammoniac (dry). Dissolve potash in six quarts of warm soft water; when cool add the other ingredients. Put it in a jug or large bottles and cork tight. It will keep any length of time. Soak clothes over night. Prepare a warm suds, add one-quarter of a teacupful of the above preparation to each tub, placing the clothes in after sorting cleaner ones and table linens, etc.. In the usual way. In the morning put the clothes wringer on the tub, and put the clothes through it. Soap soiled places. Have boiler ready on the stove with a suds made with any good laundry soap. To every three pails of water add half a teacupful of the above preparation. Boil the clothes fifteen minutes, take out and wash through first water in the usual way, rubbing any soiled spots that may remain. Rinse in clear water, then in blue water. When dry you will find them snowy white. This preparation will not injure the most delicate fabric.—S. A. WELLS, Herndon, Fairfax County Virginia.

CLOTHES look whiter when not soaked over night. Kerosene oil is a great time and labor saver, and the clothes are made white by its use. Ammonia if pure (costs 30 cents a quart), is a splendid agent for laundry purposes. Javille water is also used with great caution. Indigo water is also used with great caution. The clothes should be rinsed free from soap before they are put in boiling water. To get the color in an article make a brine of cold water and salt and soak the garment in it for a few hours before going to the laundry.—MRS. B. B. WILLIAMS, 3219 Spring Garden street, Phila.

Do not soak clothes over night. It sets the dirt when the water gets cold. Look over the soiled pieces and rub soap on the worst spots and put them in the tub with hot water to cover. Let them soak until the black stockings and woollens are washed and out of the way. Then wash the white clothes next and then the colored ones.—MRS G. O. N., No. 33 Linden avenue, Middletown, N. Y.

**T**HE best way to soak clothes is to dissolve two tablespoonfuls of the very best borax in a little boiling water. Be sure the water is boiling. Then fill tub with lukewarm water, with the borax, and soak clothes over night. Next morning wring them out with wringer and then wash in warm water. This will remove any kind of stains.

—MRS COOM. No. 136 Kosciusko st., Brooklyn.

CLOTHES should not be soaked over night. By soaking over night the dirt is set into the clothes and it is pretty hard to get it out again.—MRS. JAS. GRIFFIN, No. 9 Union street, Lynn, Essex County, Mass.

**A REFRIGERATOR** very, very seldom should require any cleaning whatever. Keep it clean by care in using, not by periodical washing, which renders the ice box unfit for refrigerating purposes for several days. Keep the ice chamber always full of ice, and put nothing else in it. Place the most perishable articles, such as meat, milk, butter, etc., on the lowest shelf, which is the coldest, for cold air falls.—**MRS. C. L. ROSE, 131 Cornelia street, Brooklyn.**

**VERY** Saturday, without fail, take everything from the ice chest, wash all shelves and rack in hot ammonia water; also all parts of chest. Pour boiling water down the drain pipe, then cold, to cool it. Wipe with clean, dry cloth. If any part of the rack or shelves are wood, let it dry in the sun before putting it back. Keep a small dish of charcoal on each shelf, renewing it frequently. Always have ice rinsed before putting it into the chest, and never put anything but ice into the top. If you allow ice chipped off in the chest, you not only let the warm air in and melt the ice, but ruin the chest in a short time. Never put any warm or highly seasoned food into the chest, or fish, without covering tightly. In this way one may use an ice chest years and have it as sweet and clean as when new.—L. B. L.

376 W Russell Jun<sup>r</sup> 8<sup>th</sup> 10 gal. Malaga  
a 3/9 - - - - -

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## RAISIN CAKE.

ONE cup sugar, one-half cup butter, two eggs, one-half cup milk, two teaspoonfuls baking powder and two cups of flour. Jelly to put between the layers.—One cup raisins, one cup of sugar, one-half cup water and one egg. Boil water and sugar together; stir the raisins and egg in when cool.—S. W. GREGORY, No. 22 Starr avenue, Danbury, Conn.

## GINGER BREAD.

FOUR eggs, one large cup of butter and lard mixed; one quart molasses, one tablespoonful soda, one tablespoonful ginger, one tablespoonful cloves, one and one-half pints cold water, two quarts sifted flour and a little salt. This quantity will last, baking from it as you wish.—MRS. NED DOMINY, Bay Shore N. Y.

## BREAKFAST PUFFS.

TWO cups of sour milk, one teaspoonful of soda, one teaspoonful of salt, one egg and flour enough to roll out like biscuit dough. Cut into narrow strips one inch wide and three inches long. Fry in a spider with butter, or one ounce each of butter and lard, turning and browning all four sides. Excellent served hot, with maple syrup or coffee.—GRACE M. PATTERSON, No. 52 Montgomery street, Bangor, Me.

## HICKORY NUT MACAROONS.

BEAT the whites of three eggs to a froth; add slowly one cupful of pulverized sugar and one cupful of nuts chopped fine. Mix thoroughly and drop on buttered tins and bake slowly.—B. ELLIOTT, 40 Harrison street, Glens Falls, N. Y.

water, wipe dry and hang up to drain all night. Fry in butter on a hot, thick bottom frying pan. Serve with melted butter poured over. With this serve potatoes, prepared as follows: Creamy Potatoes—Cut cold boiled potatoes in inch pieces cover well with milk and put in a very large lump of butter, a pinch of salt; cook well in spider, stirring occasionally to keep from sticking; let boil until milk becomes thick and creamy. Serve hot. (While cooking, shake over potatoes a little sifted flour.)—MRS. J. S. Hoosick Falls, N. Y.

## FOR FRYING FRESH COD.

SLICE the fish, not too thin. After removing the skin dry thoroughly. Beat two eggs; then dip first in the egg and then in farina, seasoned with a little salt. Fry in equal parts of lard and butter, which must be hot before using. This recipe is used in the royal family of Germany.—MRS. S. S. MITCHELL, No. 38 Eagle street, Albany, N. Y.

## STEAMED OYSTERS.

SELECT three dozen large oysters, put on to drain, have pan hot, put in piece of butter size of an egg, let brown, add oysters, with dash of pepper, celery salt, also a little salt if needed; steam five minutes; add few sprigs of parsley, chopped fine, and serve on hot dishes with banquet wafers.—NELLYE STRUSER, Baltimore, Md.

Turn the salmon from the can into a colander, so as to drain off all the liquor, and pick the fish into small pieces, removing all bits of bone and skin. Have ready the milk and cream, heated in a double boiler with the soda, and add to them the cornstarch and butter, stirring constantly until they thicken smoothly. Put in the fish and toss it about with a fork until it is hot throughout. Remove from the fire and fill greased scallop shells or patty pans with the mixture. Sprinkle bread crumbs over the top of each, add bits of butter and return to the oven to brown.—MRS. A. S. COMSTOCK, Washington street, Norwich, Conn.

## NOVEL WAY TO COOK CODFISH.

TAKE one pound salt codfish, freshen, cook until done. Now take one package macaroni, break in two-inch pieces and boil until tender; drain; put in granite bake dish; butter, a little pepper and a little salt, then a layer of fish, and so on, until the dish is nearly full; then take five eggs, half cup milk and one tablespoonful flour, beat and pour over. Bake in hot oven twenty minutes.—MRS. E. McFALL, No. 89 Averil avenue, Rochester, N. Y.

## BAKED LOBSTER.

MEAT of one large lobster, cut in small pieces, one cup of cream, one cup of milk, piece of butter large as a walnut, pepper and salt. When this gets well heated add one teaspoonful of

## PRIZE-WINNING RECIPE THIS WEEK

### LOBSTER, AMERICAN STYLE

BY M. C. P., BORDENTOWN, N. J.

A DELICIOUS dish can be made of the following: Split two good-sized, freshly boiled lobsters, remove all meat carefully, then cut into pieces an inch in length, put about a gill of olive oil in a pan and place it on the stove, and when the oil is hot add the pieces of lobster; chop fine one medium size onion and one green pepper and add to the lobster; allow all to cook for five minutes, constantly stirring, then draw to back of range and put in a pinch of salt, a dash of red pepper and half a wineglass of lemon butter; reduce this by boiling two minutes longer, then add one gill of tomato sauce and peeled tomatoes cut into small disk-shaped pieces. Cook slowly for about ten minutes, shaking pan meanwhile; pour the whole into a deep dish or tureen and serve.

## HOW TO WIN THE \$50.00 DINNER SET

FOR the next five weeks the Journal will give a prize of a complete set of the best cooking recipe received each week. The prize set of dishes consists of the maker's famous crockery department and costs fifty dollars. It is a closer outfit and consists of one hundred and seventeen separate pieces. It is fashionable blue and white American porcelain, with gold ornamentation—delicate, beautiful and artistic.

MRS. GESINE LEMCKE, the best known cooking authority in America, will edit the Journal's cook book and select the prize recipe each week.

Make your recipes short, write on only one side of the sheet of paper, and address to THE JOURNAL'S COOK BOOK, NEW YORK JOURNAL, NEW YORK.



## FRIED SALT MACKEREL.

WASH and clean the mackerel well, then put to soak in cold water with the skin side up. Let soak all day, changing water several times; at night wash well again, take out of

## CREAMED SALMON.

ONE can of salmon, one cup of cream, one-half cup of milk, two small teaspoonfuls cornstarch, rubbed smooth with one tablespoonful butter, pinch of soda, pepper and salt to taste.



New Bedford 8<sup>th</sup> 6<sup>th</sup> 1831

251

John Coggeshall junr Dr 1<sup>st</sup> mankeer 8/

8

2 1/2 yds brown Holland 2/3 5/4 p d self

5 1/2

John Coggeshall Dr 1<sup>st</sup> Sea 3/

d His son

Jehazle Jenner Dr 1<sup>st</sup> Sea 6/8 d self

6 8

Samuel Rodman Dr 2<sup>nd</sup> 3<sup>rd</sup> Cut nails 2/4/

d His son

Thos Hazard Dr 1/2 m 5<sup>th</sup> brads 1/9

1 9

d Carpenter

Sarah Rickerson Dr 2<sup>nd</sup> Sugar 2/

2

1<sup>st</sup> Coffee 2/ 1/2 to Suong Sea 6/8 3/4 d her daughter 8 8

Brig & Almira Dr 1/2 m 6<sup>th</sup> Nails 8/6 1/3

d self

Seige Allen Dr 1 1/2 yds 1<sup>st</sup> fluff 3/1/

1 11

d His wife

John Coggeshall junr Dr 1<sup>st</sup> 4<sup>th</sup> mulling 7/

d self

7

Wm Haskins Dr 1 1/2 to Sugar 1/6

d Jo Howland 3<sup>rd</sup>

Israel Chase Dr 1<sup>st</sup> shoes 1/6

1 6

d desire for none

Wm Haskins Dr 2<sup>nd</sup> Sugar 1/2 2/4

2 4

d d specified

Andrew Swain Dr 100 10 Nails 1/6

d self

Sarah Rickerson Dr 1/2 yd Mola

2

John D 2<sup>nd</sup> yd Mola d His son

John D 2<sup>nd</sup> yd Mola d His son

Wm Haskins Dr 1 1/2 yd Mola 10 m

1<sup>st</sup> d d d to Jo Howland

1 bucket 2/3 d d

Merion Delano 1<sup>st</sup> yd Mola 2 m



New Bedford 8<sup>th</sup> mo 1<sup>st</sup> 1801

John Coggeshall jun<sup>r</sup> Dr 5<sup>th</sup> Coffee 16¢ 6  
do self

376 W<sup>m</sup> Russell jun<sup>r</sup> Dr 1<sup>st</sup> 2<sup>nd</sup> 3<sup>rd</sup> 4<sup>th</sup> 5<sup>th</sup> 6<sup>th</sup> 7<sup>th</sup> 8<sup>th</sup> 9<sup>th</sup> 10<sup>th</sup> 11<sup>th</sup> 12<sup>th</sup>  
Stockings 9¢ 18¢ do self

" W<sup>m</sup> Ketch jun<sup>r</sup> Dr 3<sup>rd</sup> 4<sup>th</sup> 5<sup>th</sup> 6<sup>th</sup> 7<sup>th</sup> 8<sup>th</sup> 9<sup>th</sup> 10<sup>th</sup> 11<sup>th</sup> 12<sup>th</sup>  
do hindman 7 6

John Coggeshall Dr 1 bunch Quilts 1/4  
do His Son Charles

" Merchandise Dr to Manassah Kempton  
for 36 feet Gice

" Merchandise Dr Asa Smith for  
25 feet Merchantable boards

John Coggeshall Dr 1502 Copper 3/4 part  
do self

376 W<sup>m</sup> Russell jun<sup>r</sup> Dr to sundries 12¢  
do W<sup>m</sup> Bates

373 Tho<sup>s</sup> Harris Dr 1 Cwt 10¢ Nails 1/6  
do boy

12 Stephen Taber Dr 1 file 9¢ do self

Pelig. Jennie B 1<sup>mo</sup> 6 Cwt nails  
1<sup>mo</sup> 6 brads 8/6 do self

M<sup>r</sup> B to Stephen Huggins for  
for am<sup>t</sup> his bill June 30. \$115.66

373 13 Isaiah Huxey Dr 1/4 Soap 1/4  
do do

Gideon Shepherd Dr 1/2 m 10¢ Nails 6/4  
1/8 m 20¢ Nails 2/3 do self

376 W<sup>m</sup> West mason Dr 1/4 pipe 3/4  
do self

paid Abigail Haskins Dr 1/2 yd mode 3/6  
1/8 yd Lard 4/4 part board 1/4  
5 yds ribbon 4/4 1/10¢ do self



22 New Bedford 8<sup>th</sup> 14<sup>th</sup> 1801

344 Saml Bonney Dr 1 p<sup>r</sup> to Vanhook & Co  
do do Foster 8

Cash Dr Benjamin Mosher \$28.56  
paid in full

paid Post Ferry Dr 20<sup>th</sup> indigo 2/8 at self

346 Wm West Mison Dr to 2 gal Malaga of 4

John Coggeshall Dr 1 1/8 yds to Cloth 8/

20 yds green bairn 2/8 at self

8 yds to Cloth a 9/

60 knots thread 3 1/4 yds to Cloth 2/

5 1/2 yds to Cloth

Sarah Picketon Dr 1 gal Malaga 4/ 4

Gideon Shepherd Dr 3 m 4 cut nails 2/6 7 6  
at himself

349 Manafah Kimton Jun<sup>r</sup> Dr to 70 park a p<sup>r</sup> 2 18 4

Reuben Swift Dr 3 1/8 yds serge 3/8  
at self

343 Sam Bonney Dr Sund<sup>d</sup> at<sup>d</sup>  
Peter Foster's wife Phill. 52/

paid Peter Foster Dr bal<sup>d</sup> of goods 8/2  
paid his wife 8 2

348 Barnabas Russell Dr to Cash 1 1/4  
paid James Wing

John Coggeshall Dr 1/2 lb. Shison Tea 6/6  
at Charles

346 Thaddeas Swain Dr 2 shoe brushes 1/6  
at self

Wm Haskins Dr 1 lb. Surong Tea 6/8 6 8  
at self

Gideon Shepherd Dr 1/4 lb. 10<sup>th</sup> nails 3/4  
at self

343 Abiel Chase Dr 1/4 yd pealing 6/ 1 6  
1/4 yd large net 9/ 1 6  
painted board 3<sup>d</sup> 2 1/2 yd red wax 1/ 2 9  
at self



754<sup>v</sup> Two Receipts Decr 16. 1804<sup>v</sup>

Reuben Swift Dr 1/2 yd large 5/8  
1/2 of Sonnet paper at 1/2 d. this off

375 Hannah Kempton Junr 1/2 yd 10d  
do self

Amey Smith Dr 10r thread do self 2.

Sarah Ricketson Dr 1/2 lb sugar 12/ 2.  
do Mary King

370 Charles Ricketson Dr 1/2 gal Molasses 2

Wm William Haskins Dr 1/2 gal Molasses 6 0

paid Elisha Bennet Dr to balance of stock 10/4  
do boy

paid Tho<sup>s</sup> Hammond Dr 1/2 lb blue tankard 12/ 1  
do self

17 Wm Haskins Dr 2 Gambles at 1 d self 2

Gideon Shepherd Dr 1/2 lb hinges & screws 1 3  
do self

paid Charles Ricketson Dr 1/2 gal molasses 2  
paid to sugar 1/ do self 1

Pl Wm James Dr 1 cwt 6 lbs brads 9/ 1  
1 cwt 4 d do 9/ do Carpenter 9

paid Southard Letter Dr 20 m 1/2 cut tails 18/ 2 6 8  
1 to 20 tails 18/ do himself 18

John Coggeshall Dr 1/2 lb Souchong Tea 1/8  
do Aunt Mary's daughter

378 18 Ab<sup>m</sup> Russell Dr 1 yd 1/2 d blk. smith

Peggy Jennie Dr 1 ring Lock 9/ 9  
1/2 m 20 tails 18/ 9/ do self 9

Jahazle Jennie Dr 2 yds strip cotton 2/10 5/8  
do self

376 Wm West mason Dr 1 lb Loushington 6/8  
do His Son



John Coggeshall Dr. 7 1/2 to Sugar 6/ - 6  
 5 lb Coffee of 6/ 1 orger 1/6 2 Corn 1/6 - 9  
 do Himself

Mr Wm James Dr. 1/2 to 6 d brads 8/6 1/2 - 1 1/2  
 1 bu of do 9d 1 bu of 2d do 7d do bar parts 1 1/4  
 1 bu of do 9d 1/2 bu of 2d do 3 1/2 - 1 1/2

Wm Haskins Dr. 1/2 to Sea 1/6  
 do Wm Russell

Invoice 12 Rds Tobacco Shipped by  
 David Ricketson Sen on D Sloop Swallow  
 bound for Eastward consigned Captm Jm Howland  
 for sale on an Order of the proprietors

return  
the regular  
on at go

|        |        |        |                |
|--------|--------|--------|----------------|
| 9 3/4  | 11 3/4 | 11 3/4 | 10 3/4         |
| 11 1/2 | 9 1/4  | 10 1/2 | 10 1/4         |
| 11     | 11 3/4 | 11     | 10             |
| 32 1/4 | 32 1/4 | 33 1/4 | 30 1/2 128 1/4 |

Abm Shearman Dr. 1 pt. hankins 8/ -  
 do Self

Samuel Rodman Dr. 3/4 to 6 nails 8/6 6 4/2  
 do Carpenter

John Coggeshall Dr. 1/2 doz Jack Knives 1/6 9 -  
 4 pt. Stockings 3/8 do Self

Wm Haskins Dr. 5 lb Sugar 1/2 5/10  
 do His Son

John Coggeshall Dr. 4 lb Ginger 1/6 6/ - 6 -  
 2 lb pepper 3/ 6/ 24 knots thread 4/ - 10 -  
 1/4 hundred needles 9d 1 doz Sail do 1/6 - 2 3  
 2 Locks 2/ 4/ do Self - 4

376 Wm Russell junr. Dr. 1/4 to 4 nails 6 2/6 - 1 1/2  
 do His Son

OL Wm Gifford Dr. 1 lb do do do his mother

John Coggeshall Dr. 1/2 to Sea 1/6 do  
 do widow Brelove



756<sup>v</sup> New Bedford 8<sup>th</sup> mo 22<sup>nd</sup> 1801

378 Abram Russell Dr 10<sup>th</sup> Steel 1/6 15/

ad blacksmith

Timothy Maxfield Dr 3<sup>rd</sup> Nail 1/6 7 6

paid

108<sup>th</sup> Potatoes 1/6 ad self - - 1 6

Jon<sup>n</sup> Russell Dr 10<sup>th</sup> Cerar Pencil 1/6 6

paid Joseph Thomas Dr to Cash 4<sup>th</sup> Dollars

ad self

Void Sarah Rickelson Dr 1/2<sup>th</sup> & Lead 1/6

ad B Rick

376 W<sup>m</sup> Westman Dr 20<sup>th</sup> indigo 2/8 2 8

1<sup>st</sup> to Lonsong Tea 6/8 2<sup>nd</sup> muslin 5/4 12

ad his daughter

21 George Lisson Dr 1<sup>st</sup> Saw 13/6 13 6

1<sup>st</sup> fine<sup>st</sup> 1/6 1<sup>st</sup> oil Stone 1/6 12

ad James Howland

1 5 6

John Lydia Dr 1<sup>st</sup> 10<sup>th</sup> nails 12/

paid 1/2<sup>nd</sup> 10<sup>th</sup> ad 6/

John Coggeshall Dr

3<sup>rd</sup> pens or 2/3

1<sup>st</sup> paper 1/4 Bunch quills 1/2

Sam<sup>l</sup> Rodman Dr 1/2<sup>nd</sup> 6<sup>th</sup> brads 8/6 4/3

1/2<sup>nd</sup> 4<sup>th</sup> ad 6/ 3/ ad H Kington

John Coggeshall Dr 2<sup>nd</sup> Gals molasses 8

ad self

Reley Allen Dr to Cash 10 Dollars



✓ New Bedford 8 m<sup>o</sup>. 21<sup>st</sup> 1801.

22

Jonathan Russell Dr. 1 Gallon molasses 4/

ad E. Prain in Hampton

to 3 lb Sugar 1/ 3/ 16<sup>o</sup> tea 3/ ad

Abner Shepherd

Sarah Rickelson Dr. 1/2 lb Touching tea 6/8 3/4

2 lb Sugar 2/ ad B. Rickelson

24<sup>th</sup> wife Bartly Dr. 1 butt 2<sup>d</sup> Clout to 6<sup>th</sup> man

27<sup>th</sup> Joseph Miles Dr. 2 lb Sugar 10<sup>o</sup> 1/8 ad daughter

Sarah Rickelson Dr. to Cash 9/ Lent her

John Russell Jun<sup>r</sup> Dr. Cup Lock 2/10

Wing Lath 3/8 ad self. 3.8

66

Amy Smith Dr. 1 1/4 yds dimity 3/4 4/2

1<sup>st</sup> Linin 2 6 ad herself -

4 2

2 6

2 1 6

25 Peter Jennie Dr 10<sup>th</sup> 3 Nails 2/1 1 .. 10

9<sup>th</sup> Ann ditto - 1/9 ad self 16 7<sup>2</sup>

Stephen Taber Dr. 1 lb blue 2 tankin 12<sup>o</sup>

1/2 yd Linin 7/2 thread 4 mounds 2<sup>nd</sup> ad self - 12 10

David Zachas Swain Dr. 1/4 lb pins 1/9 ad his son

Saml Rodman Dr. 6 1/2 lb. 4 But nails 15 2

ad Thos Rodman

James Howland Dr. 1/4 yd buckram 7<sup>2</sup>

1<sup>st</sup> Van Kuren 2/ wis 9 - ad C. Rickelson 9

Cash Dr To Isaac Hapney

in for 4 Silk stockings (blk) 12/ 2 8

David Williams Askey Dr To Cash  
lent him L. \$12.

24<sup>th</sup> Abner Smith Dr. 1 file 1/9 ad father's

Francis Allen Dr. 1/4 m 6<sup>th</sup> brads 8/6 2/1 1/2

1/4 m 6<sup>th</sup> brads 6/ 1/6 ad self



758 v

Sam Rodman Dr 10 m. 4 but mail 12 1/2 1 34  
to Sam Bonney

Asa Smith Dec 5 40s Kersey merr 12/3

~~3 1/2~~ 1 5/8 yds @ 13/6 2 1/2 1/2 1/2 and buckram 3/6 1/2 - 9 5  
twist 9d @ self - - - - - 9

|      |                                     |   |   |
|------|-------------------------------------|---|---|
| paid | for Russell Dr & Good Lines 4/6 27/ | 1 | 3 |
|      | 2 doz hooks 1/6 3/ ad self          |   | 3 |
|      |                                     |   |   |

W<sup>m</sup> Perkins Dr 16 Cotton 2/3  
and self

George Benson Dr 10<sup>00</sup> 4 but nails  $2\frac{1}{4}$  1 3 4  
do self

Benjamin Lincoln D<sup>n</sup> & Co 20 nails  $\frac{2}{6}$   
ad his apprentice

|                       |                |     |    |
|-----------------------|----------------|-----|----|
| Paid Isaac Tolbot Dr  | 1 1/2 yds more | 3/6 | 15 |
| to the yd. ad himself |                |     | 7  |

373 Isaiah Knappe D<sup>r</sup> 1 Weir Mountain  
to his Daughter

Jonathan Russell Dr.  $\frac{1}{2}$  doz Groceries  
do Wife

28<sup>th</sup> 378 Ab<sup>m</sup> Piusell Dr. file 1/10  
blacksmith

|       |                          |                       |     |
|-------|--------------------------|-----------------------|-----|
| 3 3/4 | Asa Smith F <sup>r</sup> | 1 yd plain Calico 4/  | 4   |
|       |                          | 2 1/2 yd muslin 2/1/6 | 1 5 |
|       |                          | old self              |     |

With Philip Curvel Dr to 2 gal Malagaes - 4  
 To 1 gal Dr. - 4

344. Asa Smith Dr 100 mails 12/ 12  
ad for the Bridge

376 Wm West mason Dr 6 1/2 & Piggars 6.  
20 Coffee 4. ad Lon

Benjamin Butler D<sup>r</sup> of Tea 3/.

374 *Wm* Russell Junr D<sup>r</sup> 1/4 to 200 nails 1/6  
add harness



|        |  |      |
|--------|--|------|
|        | John Coggeshall Dr 2 yds Calico 3/4 6/6      |      |
|        | ad fanny Durbar                              |      |
| 29     | Sloop Elizabeth Dr 1/4 in 2d Blunts 4/6 1/14 | 1 14 |
|        | ad Capt Labor                                |      |
| 37 1/2 | Asa Smith Dr 2. 1. 4d But nails 2/6 3/4      |      |
|        | ad for the bridge                            |      |
| 37 1/2 | Wm Russell Dr 1 loaf Suggars 6. 14. 2/4      |      |
|        | ad self                                      |      |
|        | John Coggeshall Dr 1 file 9d ad self         |      |
| 490    | William Wilshire Dr 15 4th cut nails 1/4     | 1 15 |
|        | ad 6/9 mo 15. 1. 10. 18. ad her daughter     | 18   |
| paid   | Benjamin Butler Dr to Cash Sent him          |      |
|        | B 1, 75 to be returned on Demand             |      |
| 31 3/4 | Asa Smith Dr 1 1/2 yds Linen 2/6 3/9         |      |
|        | ad C Ricketson                               |      |
| 37 6   | Wm Russell Junr Dr 1/4 br hinges 1/4         | 1 -  |
|        | Screws 4/8 1/4 Cloak pins 1/10 ad self       | 2 24 |
|        | Thaddeus Swain Dr 1 Quire paper 1/6          |      |
|        | ad his Daughter                              |      |
|        | Wm Haskins Dr to Ride horse & Chase          | 4 6  |
|        | Sarah Ricketson Dr to 1 gol Molester         | 4 -  |
|        | J Russell Dr 1 Roll paper                    | 3 -  |
|        | Abm Russell Dr to Cash                       |      |
|        | ad for fish 1/6                              | 1 6  |
|        | Wm Haskins Dr 1/2 to pepper 3/4 1/8          | 1 8  |
|        | ad province                                  |      |
|        | George Tison Dr 10 4th cut nails 2/4         |      |
|        | ad self                                      |      |
|        | John Coggeshall Dr 1/4 shoes 7/6             |      |
|        | ad his wife                                  |      |
| 378    | Abm Russell Dr 2 1/4 yds flannel 3/4         | 6 9  |
|        | 2 1/2 Silks 2/4 4/4 3 1/2 Sh Silks 1/4       | 5 9  |
|        | 1/4 shoes 7/6 ad his wife                    |      |



61 New Bedford 9 m: 2nd 1801

343 Sam Bonney Dr 1/2<sup>th</sup> Shoes 7/6  
1/2<sup>th</sup> Latten 7/6 ad his wife

Sam Rodman Dr 1/2<sup>th</sup> 10<sup>th</sup> nails 8/6  
ad S Bonney

346 W<sup>m</sup> Russell jun<sup>r</sup> Dr 10<sup>th</sup> nutmegs 4/6  
ad self

347 Sam Bonney Dr 16<sup>th</sup> Tea 3/6 ad wife

John Coggeshall Dr 1/2<sup>th</sup> Shoes 7/6  
ad Liza K. Kempton's daug

Francis Allen Dr 2<sup>th</sup> 4<sup>th</sup> nails 2/6  
ad self

paid Humph<sup>r</sup> Taber 5<sup>th</sup> 20<sup>th</sup> nails ad self 18

348 Isa Smith Dr 16<sup>th</sup> 20<sup>th</sup> nails 2/6  
ad for the Bride

349 W<sup>m</sup> Russell jun<sup>r</sup> Dr 1/2<sup>th</sup> 8<sup>th</sup> nails 10/6 2 7 1/2  
1/2<sup>th</sup> hinges & screws 9 ad W<sup>m</sup> Hoskins 9

349 Allen Lupton Dr 1/2<sup>th</sup> 8<sup>th</sup> nails  
ad John K. cutland Ship \$250,

paid Jacob<sup>a</sup> Hillman Dr 1/2<sup>th</sup> 8<sup>th</sup> nails  
ad paid 10/6 20/6  
ad his Son 4 1/2

paid Humphrey Kuckelson Dr 1/2<sup>th</sup> 8<sup>th</sup> nails 8/6  
ad Linn 5<sup>th</sup> 2 1/2 10<sup>th</sup> dimity 3/6 1 6 8  
ad self

Mark Dr to Ben Kempton  
for ann<sup>r</sup> our ann<sup>r</sup> \$6.04

348 Ab<sup>m</sup> Russell Dr 1/2<sup>th</sup> file 2/6  
ad b<sup>th</sup> Smith

Josiah Wood Dr 1/2<sup>th</sup> file 2/6  
ad boy



Sarah Ricketson Dr 10<sup>th</sup> M<sup>o</sup> 1801  
 & Abigail 1 6

Andrew Swain Dr 1<sup>st</sup> oil cloth 3/6  
 3 1/2 yds binding 3 1/2 & self 4 2

Esra Smith Dr 2 7<sup>th</sup> steel 1/6 & affixing 8

Seth Russell & Sons Dr 3<sup>rd</sup> hails 2/6  
 & Seth Russell 1 6

Isaiah Huxey Dr 1/2 lb paper 3/6 1/8  
 & his daughter

5 Saml Anthony Dr 1 comb 1/6 & his son

Seth Russell & Sons Dr 4<sup>th</sup> 4<sup>th</sup> nails 1/6  
 1<sup>st</sup> Carpenter 10

John Coggeshall Dr 3<sup>rd</sup> 4<sup>th</sup> 4<sup>th</sup> nails 1/6  
 (at 1<sup>st</sup> 1/6)

Pelez Allen Dr 7<sup>th</sup> 4<sup>th</sup> Sugar 6/6  
 & 1<sup>st</sup> 4<sup>th</sup> 4<sup>th</sup> Sugar 1/6 12

John Coggeshall Dr 1<sup>st</sup> 4<sup>th</sup> Tea 1/6  
 1<sup>st</sup> 4<sup>th</sup> 4<sup>th</sup> 1/6 & 1/6 3 9

37 8 Saml Russell Dr 2<sup>nd</sup> 4<sup>th</sup> 4<sup>th</sup> 3/6  
 & his wife

Mar Dr L. Peleg Allen  
 for 5 L<sup>o</sup> 4<sup>th</sup> 4<sup>th</sup> 2 1/6

37 1 Wm Russell Dr 1 broom 1/6  
 & his Girl 1 6

Russell Davis Dr 1 1/2 4<sup>th</sup> 4<sup>th</sup> nails 3/6 3 9  
 1/2 4<sup>th</sup> 10<sup>th</sup> nails 3/6 & self 3

37 4 Esra Smith Dr 2 Latches 1/10 2 1/2 hinges 8 1/6 3 2  
 Screws 1/6 & for the Bridge 1



## FRENCH CAKES.

TAKE four tablespoonfuls of brown sugar, one tablespoonful butter, one egg, one teacup of chopped nuts, a pinch of salt and black pepper. Grease and heat a long pan, mix all ingredients well and spread thinly on heated pan. It bakes in a few minutes. When done and while warm run knife lengthwise, then crosswise in strips. Turn pan over and when cool cakes should be crisp.—VIOLET, Kingston, N. Y.

## SOUR MILK DOUGHNUTS.

ONE cupful of sugar, two tablespoonfuls of melted lard, one pint sour milk, pinch of salt, one level teaspoonful of soda, a little nutmeg if liked and flour to roll out. Do not handle more than is necessary. Cut into rounds or in lengths and twist. I like the twisted way best. Fry in plenty of boiling lard. Keep in stone jar.—MRS. M. F. C., 32 Park st., Northampton, Mass.

## BOSTON BROWN BREAD.

THREE cupfuls graham flour, two cupfuls corn meal, one cupful molasses, two cupfuls sour milk, one-half cupful sugar, two level teaspoonfuls of soda, one teaspoonful salt. Steam three hours.—MABEL B. CLARK, Carrollton, N. Y.

## SOUTHERN BUTTERMILK BISCUIT.

SIFT two quarts of flour, to which has been added a dessertspoonful of salt, into the tray. Chop in lard and butter in equal proportion, the size of an egg, each. To a pint of good tart buttermilk add a level teaspoonful of cooking soda. Knead thoroughly with the hands. Mold with the hands into parts the size of a lemon. Bake quickly, until a golden brown. Delicious and flaky.—LOTTIE B. WYLE, Atlanta, Ga.

## ROLLED JELLY CAKE.

BEAT three eggs well and add one cupful pulverized sugar, three tablespoonfuls sweet cream, one cup sifted flour, one heaping teaspoonful of baking powder. Bake in a long dripping pan in a quick oven. Sprinkle a clean wrapping paper with pulverized sugar and place the cake on it. Spread with jelly and roll, wrapping the paper around to hold in place.—MRS. W. J. THOMPSON, 772 Twenty-ninth st., Milwaukee, Wis.

## QUICK RAISED CAKE.

PUT half a cent's worth of yeast in teacup and fill cup with sweet milk. Let stand on your table while getting other ingredients ready. Cream one cup sugar, one-half cup butter and one egg together, add milk with yeast, two and one-half cups flour, in which is sifted one teaspoonful baking powder; add raisins, citron and nutmeg to taste. Mix and bake at once. It has the genuine old-fashioned "raised cake" flavor, without waiting for the action of yeast in the mixture before baking.—MRS. J. L. S., No. 46 Park street, Bridgeport, Conn.

## CENTENNIAL WASHINGTON CAKE.

THREE-QUARTERS of a pound butter, one and one-half pounds brown sugar, six eggs, whites and yolks beaten separately; one pint of sweet milk, one and three-quarters pounds flour and two teaspoonfuls baking powder, three-quarters of a pound currants (washed and dried), one-quarter of a pound raisins (stoned), one-quarter of a pound citron (sliced), one grated nutmeg, one wineglass of wine; sprinkle fruit with part of flour; cream the butter with the sugar; add beaten yolk, wine, milk, nutmeg and flour and whites of eggs alternately. Put in fruit last, mix well and bake one hour and three-quarters.—M. H. C., No. 459 Madison street, Troy, N. Y.

## IRISH POTATO BISCUIT.

TWO large potatoes, boiled and mashed hot, with a tablespoonful of lard, three tablespoonfuls of sugar, two well beaten eggs, one tablespoonful of salt, one heaping teaspoonful of leaven, one cup of milk and one pint flour, all made into a batter at 9 o'clock in the morning and set to rise. At 1 o'clock work in one quart of flour and set to rise again. At 5 or 6:30 work over and roll out in a little dry flour. Roll half an inch thick, put a small piece of butter between; cut

## MINCE MEAT FOR PIES.

TWO pounds beef, two pounds currants, two pounds raisins, one pound citron, two pounds beef suet one and one-half pounds candied lemon peel, four pounds apples, two pounds sultana raisins, two pounds sugar, two nutmegs, grated, one-quarter ounce cloves one-half ounce cinnamon, one-quarter ounce mace, one teaspoonful salt, two lemons, juice and rind; two oranges, juice and rind. Simmer the meat gently until tender, and when cold chop fine; stone raisins, shred citron, chop the apples and suet; mix the dry ingredients, then add the juice and rinds of oranges and lemons. Pack in a stone jar, cover close and keep in a cool place; will keep all Winter. The rule is an old one, and is said to have come from the Custis family in the beginning, and was Martha Washington's favorite method of making mince meat.—MRS. JAMES J. COLLINS, 107 Linden st., Syracuse, N. Y.

## FRUIT JELLY.

ONE-HALF box gelatine dissolved, add juice of two lemons and strain; when partly thick enough add two oranges, cut up; two bananas; one-quarter pound figs and one-quarter pound of English walnuts, and set away to cool.—M. S. NORTON 87 Dummer st., Bath, Me.

## NEW ENGLAND MINCE PIES.

ONE cup chopped meat, two heaping cups of chopped apples, one cup sugar, one-half cup molasses, one teaspoonful salt, one teaspoonful cinnamon, one-half teaspoonful ground cloves, one half teaspoonful allspice, one grated nutmeg, one cup cleaned currants, one cup stoned raisins, one piece citron cut very fine, two-thirds cup wine or one-half cup brandy, and use enough of the water in which the meat was boiled to make quite moist. Use meat having some fat; the tough end of a sirloin steak cut off before cooking and boiled till tender is often enough to make two or three pies, with very little trouble, thus putting to good use a bit of meat often wasted. After filling the pies sprinkle a little sugar over them before covering. At this season of the year, when apples are not very sour, a little lemon juice may be added.—MRS. W., Boston, Mass.

## SCALLOPED LAMB.

OFTEN housewives find it hard to know what to do with the left-over pieces of leg of lamb. Here is an excellent way of using it up: Cut it off of the bone and chop. Use a dish about two inches deep. Put a layer of lamb, a layer of tomatoes, sliced thin (canned tomatoes can be used out of season), and a layer of stale bread crumbs. Season well with salt and pepper and a little celery salt if liked. Put small pieces of butter over all and enough milk to moisten well. Bake until browned, which takes about twenty minutes. This is delicious for a supper dish.—MRS. L. GIBSON, 153 Main street, Springfield, Mass.

## MEAT PIE.

ONE pound under part round of beef; cut the size of dice; boil until tender, without seasoning; fifteen hard clams strained and cut fine; put with beef after it has been removed from fire; then season to taste; add flour to thicken and butter the size of an egg; make crust the same as biscuit dough; line sides of deep dish with the crust; put in no bottom crust; fill dish with beef and clams and cover with crust; bake in quick oven ten minutes.—MRS. T., No. 407 West Seventeenth street, New York City.



## RECIPE FOR COOKING BEEFSTEAK.

TAKE about two pounds of tender and juicy sirloin steak; place on double broiling wire over very hot fire of coals; cook quickly, turning many times to keep juice in meat. When done turn, place on hot platter with generous

*Below allowed for me  
lost to Edw. Ayers  
to J. G. Jones*

25 70 24.76



Sales 39 bush Flour @ 71 1/2 but Corn 1/2 765  
 Dan. Rickelson & Son on ac! (Darn  
 Russell Easton

To whom sold

|                            | Flour | Corn | price    | amount |
|----------------------------|-------|------|----------|--------|
| By B Russell & J. Russell  | 1     |      |          |        |
| By Cash at sundry times    | 7     |      | 75/      | 5250   |
| By do                      | 1     |      | 72/      | 12     |
| By do sundry times         | 4     |      | 75/      | 30     |
| By do                      | 1     |      | 72/      | 12     |
| By ditto                   | 1     |      | 73/6     | 1225   |
| By ditto sundry times      | 5     |      | 12/      | 60     |
| By ditto ditto             | 3     |      | 69/      | 3550   |
| By Silas Colman            | 8     |      | 68/      | 9066   |
| By J. C. Coggeshall        |       |      | 65 5/    | 5416   |
| By Cash                    |       |      | 6 1/2 3/ | 342    |
| By Cash sundries times     |       |      |          |        |
| By Warren Howland midlings | 4     |      | 7 1/2    | 48     |
|                            | 2     |      | 42/      | 14     |
| By Cash ditto              | 1     |      | 45/      | 750    |
| By ditto ditto             | 1     |      | 43/6     | 725    |

(Charges viz 39 71 1/2 \$495 24

To Cash for Freight 38 bush 3/ - 19  
 71 1/2 bus Corn 60 - 5.96  
 Brought on 495.24 at 2 1/2 p/ct - 12.38 373 1/2  
 Net proceeds to his Cr. \$457 90

New Bedford Feb 20<sup>th</sup> 1801  
 Errors Excepted  
 Dan Rickelson & Son



764 New Bedford 9 4 9 1801

376 <sup>Mr</sup> Russell jun<sup>r</sup> Dr<sup>r</sup> 1/2 slave son  
of his boy

Ab<sup>m</sup> Russell Dr 20% to Steel & 1 10.9  
ad His blk Smith

370 Charles Ricketson D<sup>r</sup>, Jr. ranking  
and self

Abiel Hathaway Dr.  $\frac{1}{2}$  & Sea  $\frac{1}{6}$  16

2  $\text{£}$  Luggar 10 $\text{s}$  1/8 1  $\text{£}$  ditto 1/8 . . . . . 2 8

1 1/4 lbs oil Cloth 3/9 4/8 . . . . . 1.8

1 gallon molasses 4/ to Self - 4

10<sup>th</sup> ~~PL~~ Abm Hicks Dr 3 yds muslin @ 6/  
ad self

276 W<sup>m</sup> Westmason Dr 1 lb Tobacco 1/6  
do himself

Wm Haskins Dr 1<sup>st</sup> Knickerbocker  
to J. S. Bangs

John Coggeshall Dr 1/4 Tobacco 1/6  
1/4 shoes 7/6 1/2 1/2 1/2 Charles C

Clinch Smith Dr 7/8 4 d R. 4 p d Ballin 13 1/2 13 14  
at Himself

Silas Kempton Dr of London 110

Dan<sup>e</sup> Laker Dr  $2\frac{1}{2}$  yds flannel  $3\frac{1}{4}$   $8\frac{1}{4}$  8 4  
 do his son

|     |  |       |
|-----|--|-------|
| 373 | Sam Bonney Dr 1/2 for Campages 1/2     | 1 1/2 |
|     | <del>1/2 for Campages</del> ad Himself | 0     |

Manassah Kempton Dr. W. di. 18/6 16  
do. Self

Seth Russell & Sons Dr 2 to 4 nails 2/6 5  
do for 5th year

Sarah Rickelton D.<sup>rs</sup> 1½ Cotton 2/3 3/4  
ad. Her self



New Bedford 9<sup>th</sup> mo 12<sup>th</sup> 1801

102

37 1/2 Asa Smith Dr 1/4 m 100 nails 3/4  
50- 6<sup>d</sup> nails 6<sup>d</sup> do for the Bridge 6

Sam<sup>l</sup> Rodman Dr 1/2 m 6<sup>d</sup> brads 8/6 1/2  
1/4 m 4<sup>d</sup> do 6/1 1/6 do Sam<sup>l</sup> Bonney 1 6

11 Al<sup>m</sup> Russell Dr 1 m 1/2 in his bill 2 10

1 John Eggeshall Dr 1 Cwt 10<sup>d</sup> nails 1/6  
do by Jun<sup>r</sup>

1 Dan<sup>l</sup> Taber Dr 3 1/2 yds Simity 2/8 9 4  
1 yd tape 9<sup>d</sup> Silk 1 yd thread 3<sup>d</sup> 1 7  
do his boy

1 Seth Russell & Sons Dr 1/2 m 20<sup>d</sup> nails 9/4  
do Seth Russell

1 Andrew Swain Dr 1/4 yd Calico 4/1 1/2  
do self

1 John Eggeshall Dr 1 lb Coffee 1/4 4/1  
do Charles G.

1 Bark Dr To Thos<sup>s</sup> Hamlin and  
do Lewis on Chain 18  
free 1.6 196

1 John Bartley Dr 1/4 m copper nails 1/9  
do Sam<sup>l</sup> Bonney

1 David Coffin Dr 1/4 Cwt 20<sup>d</sup> nails 7/10  
do boy

1 Ebene<sup>r</sup> Smith Dr To Cash 1 lb 1/2  
1 Quire paper 1/6 1 6

1 Jonathan Card Dr 1 brush 1/4  
do H<sup>m</sup> Card

37 3/4 Isaac H. H. Dr 1 yd 1/2 Bobbin 6<sup>d</sup>  
do his daughter

1 Seth Russell & Sons Dr 1 lb 1/2  
do his direction 8

37 1/2 Asa Smith Dr 1/4 m 10<sup>d</sup> nails 3/4  
do for the bridge

1 Ebene<sup>r</sup> Smith Dr 1 yd 1/2  
2 yds Henryman 10/6 1/2  
10 buttons 1/2 1/2 6 ditto 1/2



66<sup>r</sup> New Bedford Jan. 12. 1843

376 West mason D<sup>r</sup> 1 lb Tea 6  
1 lb Sarsaparilla 1/6 1/2

14 Oliver Smith D<sup>r</sup> 1 lb But Legant 10 1/2  
1 lb Tape 10 - - - - - 1 10 1/2

1) R. Keeler D<sup>r</sup> 1 lb Soap 3 1/2  
ad 1 lb Oil 1/2

374 Asa Smith D<sup>r</sup> 3 lb Linges 1 1/2  
1 lb Screws 9 1 lb Lard 16  
ad for the Bridge

John Coggeshall D<sup>r</sup> 1 lb Paper 46 1 6  
1 bunch Lids 1/12 ad for Charles

Paid Joseph Thomas D<sup>r</sup> to Cash 45 Dollars

1 Seth Russell & Sons D<sup>r</sup> 1 lb 10 sails 12 1/2  
ad 1 lb

1 John Coggeshall D<sup>r</sup> 4 lb Sugar 4 4  
ad Charles

paid Paul Howland D<sup>r</sup>  
3 lbs 1 lb Cloth 9 1/2 1 1/2  
5 lbs 1 lb 15 1/2 ad self 15

1 Paul Rodman D<sup>r</sup> 1/4 lb 6 lbs 9 1/2 2 1/2  
ad 1 lb 1/2

paid Jon<sup>m</sup> Rider D<sup>r</sup> 1 1/8 4 lb 3/6 3 1/2  
ad self

376 Asa Smith D<sup>r</sup> 3/4 lb 1 lb 3/4 2 1/2  
ad self

1 Allen D<sup>r</sup> 1 lb 1 lb 5  
ad 1 lb 1/2

1 W<sup>m</sup> Rolch D<sup>r</sup> 1/4 lb 6 lbs 9 1/2 2 1/2  
ad 1 lb 1/2



New Bedford 9<sup>th</sup> 6<sup>th</sup> 1844

M<sup>rs</sup> Ricketson Dr  
Lund's bill for Francis Ward 1 16 8  
Pocket handkerchief to ditto - - - 2 6

371 M<sup>rs</sup> Russell Dr 1 knife & Puff 2 3

372 Josh Miller Dr 1 lb Tea & M<sup>rs</sup> Miller 3 -

M<sup>rs</sup> Ricketson Dr 1/2 yd Linen 2/6 1 3  
Lund's bill for Canterbury Shivers 2 18 5  
ditto ditto - - - 15 8 1/2

Abel Hathaway Dr 1/2 yd Sherry 7 -

paid Jonathan Rider Dr 1 lb Tobacco 1/6  
do Self

373 Arabel Chase Dr 1/2 lb Cut segars 3/9 1/10 1/2  
do Self

Andrew Swain Dr 1 bunch segars 11 1/2  
do black woman 11 1/2

374 M<sup>rs</sup> Russell Jun<sup>r</sup> Dr 1 yd Dimethy 3/4 1 6 8  
(do his wife)

Allen Shipton Dr To Cash for Exchange 10  
ditto 32  
42

Francis Allen Dr 1/4 to 20 d nails 18 1/4 4 6  
do Himself

George Lipson Dr 1 1/2 to 6 d cut nails 5 1/3 7 10 1/2  
1 to 6 d brads 8/6 do Self - 8 6

paid M<sup>rs</sup> Russell Dr To M<sup>rs</sup> Coggerhall for  
that for 18/

John Coggerhall Dr 1 lb H Tea 10 6  
do Jonathan

19 Ship Barkley Dr 1 marking iron 1/2  
do Cash to body

Reuben Swift Dr 3 Esculcheons 3  
do Himself



70.8

New Bedford 9<sup>th</sup> Mo. 19<sup>th</sup> 1801

Paid Caleb Thurman Dr 1 lb S. Tea 6/8  
1 lb Coffee Dr 4 Blup 2 8 8

Saml Rodman Dr 10 to 4 nails 2/4 3 4  
ad Carpenter

Wm Reck Dr 1/8 to 6 nails 1c Harkins

376 Wm Russell Junr Dr 8 yds Denim 4/1 12 -  
1/2 doz buttons 1/2 2 12  
ad his girl

Michl Dr To Russell Davis  
for dupping Coal Harkins 5/1

Land Packman Dr To Leach \$100  
sent him in a Letter of Pledge  
Howland in full the sent for note  
this Letter 8<sup>th</sup> Mo \$100

Paid Nathan Howland Dr 1/4 to H Leach 2 3  
Whiston

376 Wm West Dr 2 yds Motal a<sup>d</sup> 3<sup>rd</sup> 8 -

Albion <sup>Delago</sup> Dr 1 yd Motal per

Wm Harkins Dr 1 1/2 yds Motal per

21 Ship Barclay Dr 1/4 to 2<sup>d</sup> Leach

Francis Allen 2<sup>nd</sup> Dr 1/2 to 6 nails 2 1/2  
ad self

375 Anna Kempton Jr Dr 2 Combs ad self 2 9

373 Land Bonny Dr 1 yd Banker 8/  
1 yd Limes 2/6 ad self

Erna Smith Dr 1 1/4 yd 2<sup>d</sup> Cloth 16/5  
1/3 doz Buttons 4 - ad Zacher



W C Newbridge. ymo 21. 1845 769

Johna Parker Dr 1/2 Nankem  
ad self 8

Abm Ricketson Dr 1/2 Shoes ad  
1/2 shoes 7/6 Canterbury, Chivers  
1 broom 1/6 7 6  
1 6

Wm Flaskins Dr 1 set knives & forks  
ad self 11 3

Saml Bonney Dr 1 1/2 yds Calico 3/4 5  
2 yds striped Calimanco 2/6 4  
ad his wife

Abail Hawthorn Dr 1/2 yds black muslin  
ad his wife 6 -

Johna Dr 1/2 yds black muslin  
1 box Indigo 2/6 29  
19 1/2 in Tare  
79 1/2

Sarah Lichetson Dr 3 lb sugar 3/4 3 -  
1/2 lb Tea 6/8 3/4 ad self - 3 4

22 Abm Russell Dr 1 1/4 yds linen 2/6 3 9  
Silk & twist 1/4 moulds 1 ad Cannon 1 8

Calib Guene Dr 3 yds black cloth 12/6 1 16 -  
1 1/2 yds 5/6 23/4 buttons 11 1 4 3  
7/4 yds flannel 3/4 23/3 third 8 1 3 11  
Buttons 3 - 3

27 Slogh Same Dr 1/2 yds pump lach 4/6 4 -  
ad his wife

Benjamin Lincoln Dr 1/2 yds Cambric 16/6 8 -  
Thread 2/6 needles 1/6 ad his wife 3 6  
1 6

2 1/2 Isaac Talbot Dr 1 1/2 yds Calico 4/6 6 -  
ad himself

to the Russell & Sons Dr 1 1/2 yds black cloth 16/6 1 7 1/2  
ad C Russell



|   |                           |               |
|---|---------------------------|---------------|
| New Bedford 9 <sup>th</sup> mo: 24 <sup>th</sup> 1801 |                           |               |
| Ab <sup>n</sup> . Rickelson Dr                        | 1/2 yd Chick buttons      | 15            |
| Buttons 1/2 d <sup>r</sup> Shadocks Davis -           |                           | 1 2           |
| 1/2 <sup>r</sup> nankeen 8/1 twist 1/2                |                           | 8 4           |
| Jonathan Rider Dr                                     | 2 1/4 yd shute strings    | 1 6           |
| ad self   |                           |               |
| John Coggeshall Dr                                    | 3 1/2 Coffee 2 1/2 c/     |               |
| ad B Coggeshall                                       |                           |               |
| Ship Barkley Dr                                       | 1 fuying pa 9/            | 9             |
| ad hand   |                           |               |
| Ships Barclay Dr                                      |                           |               |
| 1/2 <sup>r</sup> 20 <sup>d</sup> inails 9/            |                           | 9 3           |
| 1/2 <sup>r</sup> 40 <sup>d</sup> fine 4/9             |                           | 13            |
| 1/2 <sup>r</sup> 40 <sup>d</sup> fine 3/              |                           | 9 3           |
| 1/2 <sup>r</sup> 8 <sup>d</sup> 5/3                   |                           | 5 3           |
| 1 Coffee mill 6/                                      |                           | 6             |
| 1 Scia 2/3 gimblets 6/8                               |                           | 10 3          |
| 1/2 <sup>r</sup> punchers 2/3                         |                           | 16 7          |
| 1 auger 2/3   |                           | 16 11         |
| 1 saw 12/3 plain iron 2/8                             |                           | 16 3          |
| 1 tail needles 16/3                                   |                           | 5 2 8         |
| Sam <sup>l</sup> Rodman Dr                            | 150 pump w <sup>l</sup>   | 7             |
| ad Sam <sup>l</sup> Bonney                            |                           |               |
| Leiah Husey Dr  | 1/8 yd Chick buttons      | 7 1/2         |
| ad his wife   |                           |               |
| 25 Sam <sup>l</sup> Bonney Dr                         | 1 bunch Regan 11/2        | 11 2          |
| ad self   |                           |               |
| Leth Russell & sons Dr                                | 1/4 to 100 nails 3/       | 3             |
| ad for the do man                                     |                           |               |
| Sam <sup>l</sup> Bonney Dr                            | 2 sticks twist 9 dils 4/2 | 1 1/2         |
| 3 1/2 doz buttons 1/3 6                               |                           | 3 10          |
| 1 doz small d <sup>r</sup> 1/                         |                           | 1             |
| ad self   |                           |               |
| Muten Delano Dr                                       |                           | 245 yd Shocks |
| Benjamin Lincoln Dr                                   | 1/2 yd Stockings 9/       | 9             |
| ad self   |                           |               |



New Bedford 9<sup>th</sup> 25<sup>th</sup> 1861 1711

Robert Russell Dr 5<sup>1</sup>/<sub>8</sub> yd amount 2<sup>1</sup>/<sub>8</sub>  
Sill 90 600 7 1/2  
1/1

W<sup>m</sup> Patch Dr 1/2 An 20 nails 9%  
1/2 An 100 old 6% ad W<sup>m</sup> Hastings boy

Same Rodman Dr 10 bu 4<sup>d</sup> nails  $2\frac{1}{4}$  1.34  
ad - Wing

|                  |                              |                  |       |
|------------------|------------------------------|------------------|-------|
| George Lifson Dr | 1 ring Lock                  | 8/6              | 8 6   |
| 16 1/2           | 1/2 in butts 1/4 in 2d brads | 3/9 110          | 2 10  |
|                  | Screws 4 1/2                 | do Joshua Barker | 4 1/2 |

Ship Barclay Dr.  $\frac{1}{4}$  to 6<sup>th</sup> brads  $8/6$   $2\frac{1}{2}$  2  $1\frac{1}{2}$   
 1<sup>st</sup> marking irons  $1\frac{1}{2}$  3 Gimblets  $1/$  - 2 2

Jonathan Card Dr. 1/2 doz Large Spoon 4 6  
1/2 doz Small do 2/3 1/2 doz Knives & Forks 8 3  
do Wm Card

March 10<sup>th</sup> Dr L. J. San. Parkman

Am this bill bare blank to day  
23<sup>rd</sup> Mi  
June 2 Aliso  
\$28.13.89 5/4  
\$3.14.5 12.40

|               |                                 |     |
|---------------|---------------------------------|-----|
| Philip Stratt | Dr 1 trap door latch            | 9 6 |
| "             | 2nd 4 nails 5/4 At 20 nails 4/6 | 9 6 |
|               | At himself                      |     |

|  |   |
|--|---|
| Sara D. Rickelson. D <sup>r</sup> , read Tobacco | 4 |
| 1/2 paper pins & many things                     | 7 |

✓ Clahuer Smith D<sup>r</sup> 2 papers Tobacco &c 1 -  
ad. self

Caleb Greene Dr. 1 <sup>6</sup>/<sub>8</sub> Touching Lead 6/8 6 8  
ad 1 <sup>1</sup>/<sub>2</sub> m. Green

343 Ariel Chase Dr. 1/2 But Legum 1/10% 1 10%  
Do Self



## PRIZE-WINNING RECIPE THIS WEEK.

FIGARO PUDDING.—By A. B., 84 West 115th St., New York City.

**T**AKE four green apples, peeled and cored; cut into eight pieces; stew in one-half cup sherry wine and water; add one slice lemon, whole cinnamon and one tablespoonful currants; sweeten to taste; apples must remain whole. Before removing from fire take out lemon and cinnamon; set aside to cool. Now make a vanilla cream, consisting of one and one-half pints of milk, yolks of four eggs, one piece vanilla, small piece butter, one heaping teaspoonful flour and sugar to taste; stir over fire until creamy; remove from fire to cool. Now take a china pudding dish, line the same with lady fingers; add apples and cover with macaroons moistened with Jamaica rum and powdered sugar; then take the vanilla cream and cover the contents. Now beat whites of six eggs to snow and flavor with vanilla and sugar; add the same to pudding; sprinkle chopped almonds and powdered sugar on top; set in a hot oven until slightly browned. To be served cold for eight persons.



### POTATO SOUP.

**W**ASH, pare and boil about four medium sized potatoes with one stalk celery until very soft. When done drain them, save the water, and mash the potatoes; add one tablespoonful butter, one teaspoonful salt, one-half teaspoonful pepper, one-half teaspoonful celery salt, one teaspoonful chopped parsley and two medium sized onions which have been chopped fine and browned; then slowly add the potato water; stir it in with the potato masher; put it on to boil again; then wet one-half tablespoonful flour in cold water and stir in the soup. Let it boil five minutes, and serve hot.—MRS. R. GINNER, 71 Ruggles street.

### OX TAIL SOUP.

**T**AKE one ox tail, cut it in pieces one inch long; let it boil in some water until tender; let it drip; pare it to take off the grease and small bones. Put it in a saucepan with two or three quarts of bouillon, one-half glass of madeira, one onion and one carrot, some thyme and laurel. Let the whole cook for three hours; pour off the bouillon through a strainer in another saucepan; take off the floating grease; add one-half of a glass of madeira and a little red pepper; allow to cook a while, and when ready to serve add, while stirring, one tablespoonful of cornstarch mixed with one glass of cold bouillon. Serve in a tureen in which you place the pieces of the tail.—MRS. A. Y.

### STUFFED CLAMS.

**S**TEAM and chop twenty large clams, brown three large onions in butter, add one well-beaten egg, one-quarter cup of melted butter, one and a half cups of solid tomatoes, one-half teaspoonful of salt, same of pepper; chop all together once more. Fill the half shell of clam with this mixture, cover with cracker dust, with small pieces of butter on top. Bake twenty minutes in hot oven and serve at once with catsup.—MRS. G. C. HUTCHINSON, No 22 Bradhurst avenue, New York City.

### FISH CAKES.

**B**OIL together one quart of potatoes cut in small pieces, one coffee cupful codfish flaked, drain well, mash and add small piece butter, two tablespoonfuls milk, one beaten egg; pepper to taste. Form into balls with spoon against side of dish, roll in beaten egg and fry in deep fat.—MRS. K. S. BRIGHAM, No. 358 Union avenue, Mount Vernon, N. Y.

### JOHN CHAMBERLIN'S COD'S HEAD TERRAPIN.

**T**HOROUGHLY wash in cold water a large, perfectly fresh cod's head; place it in an enameled kettle, cover with a napkin, and pour in just enough boiling water to make steam for it; cook gently until it falls to pieces; take out the bones only—do not remove the eyes—and place the fragments in a chafing dish. Put in plenty of pepper, white pepper always, some salt, a piece of the best butter as large as a mandarin orange, and about a gill of cream. Then, after stirring carefully, add a small wineglassful of Madeira, or good sherry. When the chafing dish has done its little utmost for about ten minutes, you have before you a dish which equals terrapin, and costs many pennies less.—"MRS. GENERAL GILFLORY," No. 237 West Fifty-fourth street, New York City.

### STRAWBERRY SHORTCAKE.

**F**IRST prepare your berries in an earthen bowl, then bruise them with a potato masher; cover with a thick layer of powdered sugar and set aside until the shortcake is made. Take one quart of sifted flour, half cup butter, one egg well beaten, three teaspoonfuls of baking powder and sweet milk enough to make a stiff dough; knead well and roll out until about one inch thick. Bake till a nice brown. When done turn out of pan and run a sharp knife through it and allow a few minutes to cool; then put under part on a plate cover with the berries dressed with powdered sugar, put on the top layer and pour the remainder of the berries around and cover with sugar.—MRS. ELLA VAN NESS, Pompton Plains, N. J.

### SPONGE CAKE.

**F**OUR eggs, beaten separately and light; two cups of granulated sugar, beaten with yolks; add the beaten whites, two cups of flour sifted with one-half teaspoonful baking powder twice; at last add one scant cup of boiling water; flavor to taste and bake in slow oven; dainty and nice to use as roll jelly cake.—ELLA MORTON DEAN, Dupuyer, Mont.

### BROWN BREAD.

**O**NE and one-half cupfuls New Orleans molasses, two teaspoonfuls of soda, one tablespoonful salt. Mix and add two cupfuls Indian meal, four cupfuls graham flour and four and one-half cupfuls sweet or slightly sour milk. Turn into five one-pound baking powder cans, steam four hours and bake one-half hour. Serve hot or cold.—H. M. B., Rome, N. Y.



### CREAM OF SPINACH SOUP.

**P**ICK the leaves from two quarts of spinach; wash; throw into a hot kettle, shake and toss for five minutes; drain them, saving the small amount of water which has formed in the kettle; chop the leaves very fine, press them through a sieve; return them to the kettle; add a teaspoonful of grated onion and one quart milk. Rub together two tablespoonfuls of butter and two of flour; add to the soup, stirring constantly until smooth and thick; press again through a sieve, add a teaspoonful of salt and a dash of white pepper. Serve with small squares of toasted bread.—MRS. E. H. SHIELDS, 33 Glenwood street, Brockton,

### MARYLAND CLAM CHOWDER.

**H**ALF pound fat salt pork, chopped and browned in the frying pan, twenty-five clams; cut off the hard part and chop the clams fine; six chopped onions, one dozen potatoes chopped; one quart tomatoes, pinch of thyme, very little salt and pepper, one tablespoonful Worcestershire sauce, one quart of oysters; let the clams, onions, pork, tomatoes and seasoning boil three hours with one pint of water and the juice of the clams. Add the potatoes three-quarters of an hour before serving, and the oysters ten minutes before.—MISS MARTHA HIRSCHMANN, 90 Speedwell avenue, Morristown, N. J.



New Bedford 9<sup>th</sup> 30<sup>th</sup> 1864

Wm Russell Junr Dr 102 shillings  
10th d. 2/6 self ad Charles 11<sup>d</sup>

John Coggeshall Dr 2<sup>1</sup>/<sub>2</sub> shillings shoe binding  
ad Lon<sup>g</sup> Jun<sup>r</sup> 3<sup>d</sup> 8

Ship Barclay Dr 1 brush 2/10 ad George  
10th June 3<sup>d</sup>

Charles Rickelson Dr 1 Lamp 3<sup>d</sup> ad self

Ment Dr to Jun<sup>r</sup> Coggeshall Jun<sup>r</sup>  
for 1 felt hat for Jerry 6<sup>d</sup>

Ab<sup>m</sup> Russell Dr 2 files 5<sup>d</sup> ad blk Smith

George Howland Dr 4 Corking irons 5 4  
ad self

Ab<sup>m</sup> Russell Dr 1 Shf 2/4 ad T Brownell

Pelz June Dr 1/2 White Stockings 10 6  
ad self

Wm Kotch Dr 1/2 to 100 nails 3<sup>d</sup>  
ad H Van Hous

Jun<sup>r</sup> Coggeshall Jun<sup>r</sup> Dr 1 yd 1 Muslin 3 4 6 2  
ad self

Sarah Rickelson Dr 2 Gosfer 8<sup>d</sup> ad self 8 4 1 1

Josiah Wood Dr 1 file 1<sup>d</sup> ad apprentice 7

J. Russell Dr 1 bag Sugar 1.0.24  
1 Ton ad 13<sup>d</sup>

James Howland Dr to silk twist & thread 1 1<sup>d</sup>  
buttons 11<sup>d</sup> - ad Charles Rickelson 11

Sam Rodman Dr 1/2 to 6 brads 8/6 4/3 4 3  
ad H Howland

Andrew Swain Dr 1 Cake blacking 1  
ad self



774 New Bedford 10. m. 1<sup>st</sup> 1801

376 Wm Russell junr Dr 1 file 2/ a self 2

375 David Coffin Dr 1<sup>st</sup> 3<sup>rd</sup> nails 2/ a self

Silas Thompson Dr 1<sup>st</sup> shoe binding 10 a his boy

Lamb Rodman Dr 200- furn<sup>sh</sup> each 9d a Tho<sup>s</sup> Rodman

Geo Hubbard Dr 1 Chest Lock 4/6 1 Spoon 9d to J Bunker

Ship Dolphin Dr 1/2 to 10<sup>th</sup> nails 4/ 6

1 Hammer 2/9 2 Gimblets 8 3 5

1 Gimblet 1/6 1 6

1/2 lb Cotton for Wilt. 1/1<sup>th</sup> 1 12

1/2 to 6<sup>th</sup> nails 4/3 1<sup>st</sup> Lath nails 2/3 6 6

2 frying pans 19/3 each 9/10 19 3

1 marking iron 1/6 1 6

Jonathas Card Dr 1<sup>st</sup> Oil Cloth 3/9 a Wm Card

Philip Mosher 1/2 to 10<sup>th</sup> nails 3/ a boy

Ship Barclay Dr 1 Shovel 7/6 a Capt

Wm Russell Dr 1 Comb 2/3 a self

Paul Barnard Taber Dr 1<sup>st</sup> Shag Tea a self 5 8

Pharal June Dr 1<sup>st</sup> Tea a self 3

Paul Shadrach Davis Dr 1<sup>st</sup> Stockings a self 7 6

Abm Rutkison Dr 1 Silk handk 10/

1 pocket ditto 12/4

1<sup>st</sup> Stockings 11/3 a Canterbury Shivers 12 4

1/4 yd Cambrick to ditto 1/6 1 6

Paul Chase Dr 100 Legons 1 51 a self



New Bedford 10mo 5. 1801.

Small Rutabaga D 1/2 lb 9 Cts 34  
D. to Mary Wing

paid Nath Sherman D 1 lb Coffee 2 -

paid James Gardner D 2 Red potatoes 12 1/4  
at 12 1/4  
at 12 1/4

Small Rutabaga D 1/2 lb 9 Cts 34  
2 lb Candles 1/4 23 68

paid Wm West D 2 1/2 lb 9 Cts 34 8 -

Mutton bones D 1/2 lb 9 Cts 34 4 -

Amy Smith D 1/2 lb 9 Cts 34 11 -  
1/2 lb 9 Cts 34 1 bunch thread 11 23

Wm Haskins D 5 lbs muslin 2. 10.  
1 pair Cords 1/2 lb 9 Cts 34

Abm Rickelson D 1 lb 9 Cts 34 6  
2 lbs bro Cloth

Abm Rickelson D 1 lb 9 Cts 34 6 2

2 lbs bro Cloth 10 1/6 13 -

1 lb Linen 2 1/3 3 9

1 lb buttons 5/ 6/8 1 lb 10 1/8 7 1/4

1 lb 1/2 Counterpane 3 11 7

1 lb 1/2 Gloves 10 1/2 4

Abm Rickelson D 1 lb 9 Cts 34 12 -  
at 12 1/4

paid Cattle D 1 lb 9 Cts 34 20 -

Abm Cattle D 1 lb 9 Cts 34 6. 4

paid 1 lb 9 Cts 34 10 1/11 10. 11  
1 lb 9 Cts 34 6. 9 14 -  
at 12 1/4



17.0 New Bedford 10th. 4th 1801

paid Wm Hardy Dr 14m 20d nails 18/ 18  
1m 18d - ad Carpenter 18

see Waste no 7. for 71  
Qua ko Baly Dr 1 1/4 yd Checks 5/ 6/3 6 3  
ad self

paid Edward Ains Dr 5 yds hinges 4/2 4 2  
Screws 2/10 3 Latches 4/9 7 7  
1/4 m 6d brads 2/12 ad Carpenter 2 12

Jon<sup>m</sup> Russell Dr J<sup>d</sup> Russell Davis 14 6  
of division

paid Wm Hicks Dr Cash lent him \$11

J<sup>d</sup> Coggeshall Dr 1 1/2 yd Lagoon 6

paid J<sup>d</sup> Coggeshall Jun<sup>r</sup> Dr to Cash \$16

paid Simpson Hart Dr to Cash \$20

James Howland Dr 1 5/8 yd frize 18/ 1 9 3  
5/8 yds Shalloon 3/4 2/1 - - - 2 1  
1/2 yd fustian 2/4 1/2 3/4 yd Lannet 2/3 3 5  
Dyeing

8 Wm. Rotch Dr 1/2 m 10d nails 6/ -  
ad Wm. Hask

Abm. Ricketson Dr 1 1/4 yd ferret 2/ -  
2 Hhfs 8/ ad de ad Canterbury

Gilbert Russell Dr to Cash p<sup>rec</sup> \$200

Cash Dr to Wm. Rohl  
p<sup>on</sup> m<sup>er</sup> \$3.31

Thad<sup>d</sup> Swain Dr 1 buck 2/10 1/2 bills 7 3 5  
ad self



New Bedford 10<sup>th</sup> 8<sup>th</sup> 1801 77

W<sup>m</sup> Flashes Dr 1 Lock 2/10 2 10  
4 brass nubs 3d 5c 10 2d 10  
at himself

Philip Wade Dr 5 yds durant 2/ 10  
8 yds Mode a 3/6 at self 3 1

Asa Smith Dr 1/4 to 10<sup>th</sup> nails 3/4 at self

George Lisson Dr 1/2 to 4 brass cl. 3/ 3  
at self

Jonathan Russell Dr to Abner Shepherd 6 -  
discounted for Ab<sup>m</sup> Shep direction

John Hammond Jr Dr 1/2 to 10<sup>th</sup> nails 3/4 at self 1 6

John Coggeshall Dr 2 doon buttons 1/2 1 2  
at his son

W<sup>m</sup> Kandy Dr 1/4 to 20<sup>th</sup> nails 4/6  
at self

Edw Taylor Jr Dr 1/2 to 10<sup>th</sup> nails 3/4 1 3  
at self

Amy Smith Dr 2 yds Calico 1/6  
at self

Sam Rodman Dr 10<sup>th</sup> to 3<sup>rd</sup> nails 1/10 18 4  
at mason

Sam Rodman Dr 1/2 to 10<sup>th</sup> nails 3/4  
for 3<sup>rd</sup> to 4<sup>th</sup> nails 6/9 at

Samuel Hall Dr 1/2 to 10<sup>th</sup> nails 3/4  
at his boy

Russell Davis Dr 1 1/8 yds linen 1/3 1/6 1 6  
at Sweet & mounds 7d at self 7

See above Dr 3 doon locks 1/4 7/4  
at Carpenter 3/9

See Sam Rodman Dr Nails 10<sup>th</sup>



New Bedford Nov. 9. 1841

376

John Coggeshall junr. Dr. Light Douglass  
and self

Rev. Dr. L. Stephen Kingman  
Apr 22. His Will Shall Be. Wg. G.

Relay from 10 AM 1<sup>st</sup> & 2<sup>nd</sup> waits at 10  
AM 3<sup>rd</sup> & 4<sup>th</sup> waits at 10 AM

~~Ab<sup>n</sup>~~ Russell Dr. 1 to Year 9.  
Wm. Coughter

Russell Davis H. Silk Twist Thread & Co.  
W. C. Ricketson

Great Smith Dr  $\frac{1}{2}$  to 6 rods  $4\frac{1}{3}$  4.3

|         |      |           |      |          |      |      |
|---------|------|-----------|------|----------|------|------|
| 1/2 hr. | 1.00 | 3 1/2 hr. | 2.00 | 1/10 hr. | 1/10 | 4.10 |
|         |      |           |      |          |      | 9 12 |

Adm<sup>r</sup> of the Admiralty

Per 31. bugs Sugar bir

3 bags 3.09

3. 30.19

3 . . . 3.0.0

2. 1. 3. 9 to James Buchanan

2. 1.3.17 to 4000 ft. (to base)

18.  
10.  
49  
2  
1. 3. 20 to John Howland

76 14 2 2 2 2 10 4

3. 2. 2. 1 No. afterwards  
 3. 3. 3. 5

3. 2. 2. 3

3. 2. 7. 22 H.C. Green & Co. New

3. 2. 2. 4 full proportion

3. 2. 3. 22

1. 1. 1. 14

31699 20 1 8

29. 1. 1880

$\frac{283.27}{1.14}$

|                   |               |
|-------------------|---------------|
| 2 Leucopis Indige | 400 \$ net    |
| 1 box             | 79 1/2 net    |
|                   | <hr/> 479 1/2 |

Mr. Bur Goods sold for 554. 12  
which Tobacco in L<sup>rs</sup>. at 301. 82

855. 94 Ak Sales, 600 p. Gardner

more brown and  
on our tobacco Co. } Aug 20  
18. 3. 2 }  
10. 0. 20 }

We are ever  
 ever your  
 O.



Nov Bedford 10 Mo. 10<sup>th</sup> 1801 719 3

Sloop Tame Dr. 1 Cl. 12 Cl. 16 6  
ad J. Dunbar

Jos. Russell Dr. 1 to Sea 9/ ad Grand Son 9

Mary Charran Dr. 3 to Cotton 2/369 6 9  
21. 3 yds Durant 2/4 7/ 26 kn. self

John Caggeshall Dr. 1 to Coffee 2/ ad Fanny Sun

Sarah Ricketson Dr. 1 Lamp 3/ ad Self

Russell Davis Dr. 1/4 to 10 nails 3/ ad Self

Invoice 33 Poles Rigtail Tobacco shipped  
by Dan Nicholson & Son on board Sloop

George Warren Howland master for Kennelbeck  
on acc. & rec. of the proprietors concerned said  
master for Sale Returns - - Vry

7 poles 11 1/2 ad 78 3/4

4 - 10 1/2 42 -

6 - 10 1/4 - 61 1/2

3 - 10 3/4 - 32 1/4

3 - 11 3/4 - 35 1/4

2 - 9 3/4 - 19 1/2

1 - 11 1/2 23

11

12 9 1/2

9 1/4

6 10 3/4

58 1/2 58 1/2

350 13 3/4 349

Wm Russell jun. Dr. 1 yds muslin 7/ 2 6  
8 yds Vase 1/ ad his wife 9

Benjamin Lincoln Dr. 2 7/5 yds broad cloth 16/ 2 6

1 Best pattern 9/ ad boy 9

1 Stick twist 4 1/2 buttons 10 1 2 1/2



Wm Bedford Dr 11<sup>th</sup> 1811

Abm Russell Dr 2 yds lrd cloth 24/ 4

2 yds forest cloth 8/ 10/ 16

3/4 yds lrd cloth 10/6 7/10 d his son 7 10 1/2

Buttons 1/6 1 6

Rhuben Swift Dr 14<sup>th</sup> 10<sup>th</sup> nails 12/ d for broom

B. Abner Shepherd Dr 1 1/2 m 3<sup>rd</sup> nails 3/ d for his house 3

Russell Davis Dr 2 par But Minges 2/9 2 d d d d d 2 6

Wm Ricketson Dr to Cash \$2 Lent him

1<sup>st</sup> Russell Davis Dr 1/4 m 10<sup>th</sup> nails 3/ d self

John Coggeshall Dr 1 lb Coffee 7/8 d his son Char

paid John Shearman 2<sup>nd</sup> Dr 10 3/4 m 3 nails 1/10 d his mason 19 8 1/2

Asa Smith Dr 1/4 m 10<sup>th</sup> nails 3/ d himself

paid John R. Mirick Dr 1/2 m 10<sup>th</sup> nails 3/ d self

Thos Hammond Dr silk & linen 1 1/4 1 4  
Thread 1/ 1 3/4 yds Frise 16/ 8/ 1 9

Sam Rodman Dr 1 broom 1/6 d his son 1 6

Abm Smith Dr 1 file 3/ d a apprentice one D. & 1/3 half round 3 3

John Shearman Dr 3 1/4 yds back d self 8 8 1/2

Sam Bonney Dr 1/2 m 10<sup>th</sup> nails 6/ 1/4 m 6<sup>th</sup> brads 2 1/2 d apprentice



New Bedford 10 mo 21<sup>st</sup> 1801 185

Pho<sup>s</sup>. Churchel Dr 1/4d move 2/6 10  
ad his daughter

George Lisson Dr 1/2 m 6 brads 4/3d Carpenter 4 B

Much Dr To Parnas Russell  
for Manure \$22.

Corn Howland Dr 1/2 m 10 B 14

J<sup>s</sup> Howland 2<sup>nd</sup> Dr 18 B. Tea 3.  
1 bush 9 Tea 6/8. 202 m 2/5 9. 1  
1 bush 2/8 1 ditto 2/2 4. 10  
2 Cambs 2/9 ad help. 2. 9 19 8

Invoice 4 keg tobacco sent to Simon  
Wanted 23<sup>rd</sup> Coffin sent to Packet Dispatch  
page 99 for sale  
91 92 93 367 1/2  
at stock

Seth Russell & Sons Dr 1/2 m 10 B. 102  
1 month bush 3/4 ad their Ben net 3 4

paid James Surfer Dr 1/2 m 3 doll 16  
y m 11 ditto sent him see page 741.

Seth Russell & Sons Dr 3 Stamps 46  
4 ditto 1/6

Cash Dr To A<sup>m</sup> Russell  
in of him on an \$150

Wm Harkins Dr 6 best Gimblets 8 d 4 4

Wm Rohlf Dr 3/4 m 1.6  
1/2 m. Linen 1/1 twist & silk 9 1.10 5 4  
1 ditto buttons 2/1 ad in Cannon

A<sup>m</sup> Russell Dr 125 Nails to J<sup>s</sup> Herman 102



786 N New Bedford Nov 22. 1801

Leth Russell & Sons Dr To Cash

Dis<sup>d</sup> for Whiffy from ~~on~~ \$150  
on Sch<sup>r</sup> Franklin \$22.50

Wm Robt Dr for the 10<sup>o</sup> nails 6/  
Shoe 2/3 ad self

Sarah Ruckman Dr

1/2 yd lace a 3/6  
1 1/2 yd Linen 4/4 2/3 8 yd Shaloon 1/12  
Silk 2/3 78 Sugar 2/1. (ad self)  
4 3/4 yd Durant 2/6

Calat Greene Dr to wit 1 shill to Cha Ruckman 14

John Coggeshall Dr 5 Locks a 2/3  
5<sup>th</sup> Chest hinges a 1/10<sup>th</sup> ad self  
6 dr mallet 1/3 2/6 3 dr Spoon 9/27/

Wm Mersh Dr 18 Sch 9 Linn 6/8  
1<sup>st</sup> pair 1 1/2 ad Dmarg

Calat Greene Dr 1/2 yd Shet 9 3/4 1.10<sup>th</sup>  
1 3/4 yd furshaw ad Taylor 2/4 2. 7/2 46  
3 buttons 6 - - - - - 6

Benoni Mason Dr 2 1/2 yds brd Cloth 9/8 1 4 2  
ad blk woman for direction

John Coggeshall Dr 9 yds shoe binding 9  
1 shn silk yd buttons 4 ad Dmarg

Leth Russell & Sons Dr 3 for 10 nails 12/ 1 16  
3<sup>rd</sup> ditto ad their boy for Hunter

Sarah Ruckman Dr 1 yd Notaper ad self 4

Leth Russell & Sons Dr for Ship Hunter  
100 2 nails 2/1



✓ ( ) ... 24. 1801 787  
John Coggeshall 1/4 lb Galcon D<sup>h</sup> 6 -

✓ Allerton Delano Dr 1 lb Souchong Tea 6/8 6 8

paid <sup>at his son</sup> Russel Jun<sup>r</sup> 1 lb Stamp 1/9 at his app<sup>l</sup> 1 0

✓ Henry Beale Dr 6 yds Calico 5/10  
(at his app<sup>l</sup>)

✓ Saml Bonney Dr 1 lb Tea 3/4 at self

26 ✓ W<sup>m</sup> Russell Jun<sup>r</sup> Dr 2 lb Coffee 4/6 at his son 4 -

paid ✓ John Taber (Fair haven) Dr 7 3/4 Stue 1/4  
at his son Jun<sup>r</sup> 10 4

✓ John Coggeshall Dr 18 yds binding 1/6  
2 Skns Silk 1/2 at Tailor

✓ Seth Russell & Sons Dr 5 to 10<sup>d</sup> nails ship hunter  
4 to ditto 12/ 48/

✓ Sam Bonney Dr 1/4 to 6 bords 2/14 2 14  
1/4 to 3<sup>d</sup> cut at 11 1/2 at self 11 1/2

✓ paid ✓ Sam Bryant Jun<sup>r</sup> Dr Westcott 10/ 13 10  
3/4 yds flane 2/14 3/4 yds Coat 9/18 at self 7 6  
7/2 yds Calico 3/6 26/3 10 1/2 at self 1/3

✓ Ezra Smith Dr 1/2 to 10<sup>d</sup> nails 6/ at self

✓ paid ✓ Cash Dr To Nathl Sherman  
Dr for 1 lb Coffee 2/

✓ Cash Dr To Jon<sup>n</sup> Bond  
in app<sup>l</sup> of Wm Taber 4. 1/6 on cur<sup>r</sup>

✓ Cash Dr Giles Hewland  
in cur<sup>r</sup> \$10



788 v Must be paid Dec 26. 1801

Dan Anthony Dr 1 doz buttons 1/

ad man

John Coggeshall Dr To P. G. and Bryant Jr  
of Order \$10. <sup>56</sup>/<sub>100</sub>

Rheuben Swift Dr 1/2 to 100 nails 6/

ad apprentice

Isaiah Hays Dr 1/2 parts board 3

1/2 up Wound Wire 4 1/2 ad Latty his wife

Rheuben Swift Dr 1/2 to his son Tea 4/6

4 6

1 1/2 doz Large Senses 8 1/

ad his boy

1

Southard Potter Dr 1/2 to 6 boards 4/3

4 3

1/2 to 4<sup>th</sup> de 1/6 1/4 to 2<sup>nd</sup> de 11 1/2 ad self

2 5 1/2

Thos Hammond Dr 6 pr stockings 9/

2 1/4

Caleb Greene Dr 1/4 yd Coating 13/ 3/3

3 3

1 3/16 yds Flannel 3/

3/6 yds C. Pickering 3 6 1/2

Elisha Pennell Dr 12 <sup>10</sup>/<sub>16</sub> of Steel 1/6

ad his app<sup>r</sup>

paid Zachas Swain Dr 1 1/4 to 100 nails 12/

ad Carpenters

Benjamin Lincoln Dr 1 1/2 of 6!

ad apprentice

28/ Abm Russell Dr 1 1/2 of Powder 4/ 5/

5

ad his blk boy

Sam Bonney Dr 1 bunch Segars ad self

1 Canister 2/3

11 7/8  
2 3

paid J<sup>r</sup> Coggeshall Dr To Cash lent him \$15

Joseph Hopland Dr 1/2 to 100 nails 6/

1/2 of Snuffers 1/6

ad self

Wm Russell Jr Dr 2 pr de 1/6 1/2 ad self



✓ © New Bedford N<sup>o</sup> 28<sup>th</sup> 1801 789

Abm. Rickelson Dr 2 yds Calico 2/8 5 4  
at Canterbury Chives

Francis Allen 2<sup>nd</sup> Dr 3/4 yds 3 cut brad 11/2 19 10  
at his man

Eden Stephens Dr 2 yd Stockings 9/5 19  
at self

Calib Greene Dr 1 yd buttons at Taylor 1 10

Seth Russell & Sons Dr 3 hadlocks 3/9 11 3  
at for hunter

Jo<sup>s</sup> Howland 2<sup>nd</sup> Dr 1/4 yd 10 nails 3/1  
at self

Roger Haskell Dr 5 1/2 yds br Cloth 11/3  
at self

settled Sarah Rickelson Dr to Cash pd for wood 1 5 6

Jabes Hammond ym<sup>r</sup> Dr

2 1/2 yds Duck 2/6 7/3 1 3/8 yds brd Cloth 13/17/104

Sarah Rickelson Dr 1/4 yd Linen 7/10  
tobacco 4 1/2 d her daughter

Sam Rodman Dr 2 Mus handker 4/ 8 6  
1 yd shoes 1/1 at his daughter

Sam Bonny Dr 1 tea canister 2/3  
1 yd bellows 4/ 1 brush 2/2

Benjamin Lincoln Dr 1 yd hinges 1/0  
Sexton 4 1/2 d at for Brig Betsey

Asa Smith Dr 2 yd Stockings 10/9 & 9/6 1 0 3  
1 bandanna 6/ at self

Sam Rodman Dr 1 1/2 yd Large 5/8 at Cannon

Sam Bonny Dr 1/2 yd Nails 6/ 1/4 yd brad 2/12  
at his wife



790 r. New Bedford Nov 30. 1821

Philip Mosher Dr 3 to Copper 1/6

Jonah Wood Dr 1/4 powder  
Duff

Ab<sup>m</sup> Ruckelshen Dr 4 yds Calico 3/6 13 4  
1/2 stockings 10/ d button 6 shovels

Sarah Pickelton Dr 2 to Sugar 1/2  
d Mary King

Ab<sup>m</sup> Ruckelshen Dr sundry to Snowball 1 14  
d 110

Widow Melshire Dr 15 m 4 nails 2/4 1 15  
1/2 m 10 d stiles 12/ 18  
2 13  
Emo 28, from page 759  
paid 6/ 12/ 16/ 12/ 2 6 6

31 John Coggeshall Jun<sup>r</sup> Dr 1 Lamb 3/6  
d his Girl

John Coggeshall Dr 9 yds binding 9/6  
3 buttons 6 d his son

Allen Case Dr 1 ring latch 2/9  
d Carpenter

Dan Anthony Dr 2 1/2 yds for cloth 7/6 18 9  
d Mary

paid J<sup>r</sup> Congdon Dr 10 Sol<sup>d</sup> La duff 6 8

Wm Harkins Dr 1/2 12 yds Cotton 2/4  
3/8 yd fringe 18/ 56/3. 1/4 yd Linen 2/3 2/10  
1/4 yd Swainskin 3/ 3/9 moccas 9 d duff

Joseph Ruckelshen Dr 3 yds flannel 4/6  
d duff R

Wm Harkins Dr 7 yds Calico 2/8 18 8  
d duff

Nov 2 Wm Ruckelshen Dr 20 - 20 d nails 6



Two Masfud Eleventh month 2. 1801 <sup>791</sup>

Robert Kirby D 1 Remn. to Cloth 15

Sarah Ricketson D<sup>n</sup> 1/2 to Lou Hong Tea 3/4  
ad Mary King

Ezra Smith D<sup>n</sup> 1/2 to 8<sup>d</sup> nails 10/6 5/3  
ad self

Ara Smith D<sup>n</sup> 1/4 to 8<sup>d</sup> nails 2/4 1/2  
1 3/4 yd white flannel 3/9 6/7 ad self

paid Zachas Swain 1/2 to 5<sup>d</sup> brds 7/ 3/6 ad Carpent

John Norton D<sup>n</sup> 1 yd brd Cloth 9/8 9 8  
1 yd flannel 2/10 1 1/4 yd bairn 2/8 3/4 6 2

Dan<sup>t</sup> Taber D<sup>n</sup> 4 yd wilbore 2/4 16/4  
ad his son

Isaiah Husey D<sup>n</sup> 2 1/4 yd Galloon 9 9  
ad his daughter

paid Norton Bapett D 1 yd br Cloth 9.8  
1 yd flannel 2/10 1 1/4 yd bairn 2/8 3/4 6.2 15 10  
ad self

paid Sch<sup>r</sup> Betsey (Geo Whippy) D<sup>n</sup> 1 1/2 yd Linnet 1 3/6  
2 Cup turns 1/4 3/6 3/4 Linnet 1/7 3/4 screws 9.

Ben<sup>m</sup> Taber Jun<sup>r</sup> D<sup>n</sup> 22 yd Steel 1/6 1 13 9  
ad self

Allen Gore D 12 yd bath nails 2/ 1 4  
ad Caleb Gore

paid Sch<sup>r</sup> Betsey D<sup>n</sup> 1/2 to 8<sup>d</sup> nails 5/3 ad Carpent

Barnabas Taber D<sup>n</sup> 30. 20<sup>d</sup> nails 9<sup>d</sup>  
ad Skiff

Ab<sup>m</sup> Ricketson D<sup>n</sup> 1 yd<sup>m</sup> Gloves 10/

1 yd<sup>m</sup> Ribon 9 1/4 ad Canterbury Chivens

Gov<sup>t</sup> Howland D 100 - 6 braces 1/ 1 9  
1 yd<sup>m</sup> Ribon D 1 1/2 yd Ribon 1/2 18  
2 yd<sup>m</sup> stockings 2 9/ 18/ ad Gov<sup>t</sup> Chivens 18



299.2

792

Joseph Russell Dr  $\frac{1}{4}$  & Ludwig 4/6

|             |     |            |      |      |
|-------------|-----|------------|------|------|
| 140 flammel | 4/6 | 1 poninger | 1/4. | 5.10 |
|             |     |            |      |      |

lap 1/3 June 1/8 binding 6 3.5

1 Shk Silk 40 1 bottle Lavender w/6

Peter Russell Horn, B. D. Wyman Lea  
and Jno

Southard Potter Dr. 1 1/2 yrs br & to the 10/6  
do Self 159

4 Ab<sup>m</sup> Russell Dr / bunch figs 28 11 1/2  
 Luna 3 3 1/2 Lobitto d<sup>o</sup> The 3 Brotonel

Salt Green B 1 1/2 yd Gambler 2/8

$\frac{1}{8}$  yd flannel  $\frac{3}{4}$   $\frac{3}{4}$  yd to buy

Lester Hammond Junr Dr

2 1/2 yds Buck 2/6

2 1/2 yds Buck 2/6  
3 1/2 yds Linen 2/8      M<sup>d</sup> 3<sup>d</sup> 2/6

Barnard Lake Br 12 m 5' Clow 43/6

1/4 No 3<sup>o</sup> ditto 1/4  
100 - 5<sup>o</sup> ditto 1/4

17 100 - 50 ditto 1/1

16<sup>m</sup> Ricketson Dr, for Shoes 7/6

1<sup>st</sup> Gloves 2/6 to ditto ad Can 12. Chien

34 " Ketch Dr  $\frac{1}{2}$  to 8" nails 10/6

ad W. F. Flax

San Bonny Dr. 1/4 No. 6<sup>d</sup> brs 8/6  
de' C. 1/6

Atm. Pressure 51.8 H. bar 9/

1 1/2 yd flant 3/9 5 1/2 1/2 yd a 1/6 7.12

2 1/2 yrs hair 2/6 6/3 6.4

To his Wife



New Bedford 11<sup>th</sup> Mo: 4<sup>th</sup> 1801

729

Stephen Wilcox Dr 2 yds forest cloth 8/ 16 -  
ad Self

5 Corn: Howland Dr 4 m 4<sup>th</sup> but nails 2/6 10 -  
ad barker

Jo: Howland 2<sup>nd</sup> Dr 2 Gimblets 6<sup>d</sup> 1 -  
ad Self

Sam: Johnson (blk man) Dr  
2 3/4 yds forest cloth a 4/6 ad Self 12 4 2

Wm: Scotch Dr 5 1/4 yds forest cloth 3/8  
1 doz buttons 2/ - ad his blk man 2

Bright: Abby Dr 75. 6<sup>d</sup> nails 9<sup>d</sup> - - - - - 9

1 Lock 7/4 ad Carpenter - - - - - 7 4  
1/2<sup>do</sup> hinges 5<sup>d</sup> Screws 3<sup>d</sup> - - - - - 8

John Coggeshall Dr binding 9<sup>d</sup> buttons & silks  
ad Sailor 1 5

Parson Potter Dr 3 1/2 yds jeans 11/ 18 6  
1/2<sup>do</sup> Raimette 3/6

Jabez Hammond Jun: Dr  
1/2<sup>do</sup> hinges 7<sup>d</sup> Screws 5<sup>d</sup> ad Self

Rheuben Swift Dr 1 file 2/ ad apprentice

Sunday: &c Dr To Pama Russell

Ab: Russell per 26 bu Apples 3/

Munk<sup>o</sup> per 5 1/4 staves 4<sup>d</sup> 3/

Sheep Pendant 1 pad Lock 1/10<sup>th</sup> 1 10<sup>th</sup>  
1 msp: 9<sup>d</sup> - - - - - 9

6 Corn: Howland Dr 4 m 4<sup>th</sup> nails 2/3 9  
1 m ditto 2/3 - - - - - ad mason 2 3

Paul Williams Meader Dr 1 brush 2/8 ad Self

Sam: Rodman Dr 1/2 m 6<sup>d</sup> bro: 4/3 - - - - - 4 3  
ad Carpenter



794 New Bedford 11<sup>th</sup> mo 6<sup>th</sup> 1804

James Howland Dr 1 vest pattern 7/6  
ad his Son

Seth Russell & Sons Dr 1/2<sup>do</sup> nails 1/3  
ad boy

Merk Dr To Russell <sup>Davis</sup> Dr 10<sup>th</sup> & Leather 4/4

Sauther Dr Potter Dr 3<sup>pr</sup> hinges 8<sup>d</sup> 2  
1<sup>pr</sup> ad 10<sup>d</sup> 4<sup>doz</sup> screws 5<sup>d</sup> 1/8<sup>d</sup> 1 8  
1/4<sup>ea</sup> 20<sup>d</sup> nails 4/6 ad self

Ship Dolphin Dr 1<sup>st</sup> Tea 3/ ad Capt

Abm Rickelson Dr 1 bunch Legars 11<sup>th</sup>  
ad Can Chivers

James Howland Dr 1<sup>st</sup> of apparel 2/10  
1/4<sup>yo</sup> ad 2/8 3/4 4<sup>pr</sup> of apparel 4/7 4  
1/2<sup>yo</sup> duck 2/6 1/3 ad his wife

Abm Russell Dr 50. 20<sup>d</sup> nails 1/3  
ad Phabod Shevman

John & Helme Dr Tobacco Manuf  
for 1 Reg tobacco 9<sup>th</sup> 16<sup>th</sup>  
No 49. 111 ton 17 is 94. net 16. 15. 04  
but of King Hall

<sup>paid</sup> Isaac Parker Dr 3<sup>pr</sup> of apparel 11/ 38. 6  
2<sup>pr</sup> of Swankin 3/ ad self 7. 6 2 6

Tobacco Manuf Dr To Calib Congdon  
Storage tobacco 15 4/4 adverts 9 4/6

Humphrey Russell Dr  
Dyad Calico 2/8 ad his wife 1 2 8  
1<sup>st</sup> Spectacles ad Sarah Wace 4 6



✓ No. 11 mo 3. 1861

Settled in the office  
Joseph Bennett Dr To Cash  
His Order to Jacob Parker 59.  $\frac{42}{100}$

Cash Dr To Francis Laker  
Paid on acc<sup>t</sup> \$5.

Henry Homes Dr To  
Dr Shovel & Spades a 44!  
sent him of his Letter 6<sup>th</sup> 11/11

Wm Russell Jan Dr 2 Coopers at his Sen 4 -

9 paid Benj Fuller Dr 1/4 yd fine 10/6. 13.12  
Thread 64  
w<sup>th</sup> paid in part 13.6  
9 -

John Prana Dr 1/4 yd Linen 13/6  
w<sup>th</sup> self

Andrew Swain Dr 2 1/2 yds Coating 15/6 + 3 3  
w<sup>th</sup> self

Elizur Smith Dr 2 1/2 yds Coating 15/6 1 3 3  
w<sup>th</sup> self

Wm Botch Dr 1/4 to 6 fine nails 9/6 2/4  
w<sup>th</sup> self

paid Geo Whippy Dr 1/4 yd Linen 2/3. 2.10  
w<sup>th</sup> self 1/4 Thread 14 1.8  
w<sup>th</sup> Lammam 4 6

Saml Bonney Dr 1 bunch Segars 11/10  
w<sup>th</sup> self

Calat Congdon Dr 88 nails 11/10 7/4  
40 ditto  
w<sup>th</sup> self 13.8 11

Thos Harard Dr 1/2 yd Coating 11/3 5 1/2  
w<sup>th</sup> Laker

Jos Russell Dr 1 lb Tea 9/1 w<sup>th</sup> Grand Son 9

Simpson Hart Dr 8 yds Calico 3/9  
1 1/2 yd Linen 2/6 3/12 w<sup>th</sup> his wife



796 New Bedford March 9. 1851

Josh Ricketson Dr 1 lamp 3/

Mr Mary Wing

Andrew Swain Dr To Cash  
lent him \$3.26

John Coggeshall Dr balance of Calico 10/6

do Eph<sup>r</sup> Houghton's Grounding

Josh President Dr to Russell Davis for

11<sup>th</sup> Letter 1/4 14/8 do 1<sup>st</sup> 1/2 nails 11<sup>th</sup>

Sam Rodman Dr 1 Camel's hair Shall 190  
do his daughter

Wm Russell Jun<sup>r</sup> Dr 3 yds Calico 3/6  
do his wife

John Brown Dr 18 nails 11<sup>th</sup> do his son

Grand D and Buller Dr 1<sup>st</sup> 3/4 blankets 1 16  
do Wm

10 James Howland Dr 2 b boks Tea 3/6  
do his son

Caleb Congdon Dr 4<sup>th</sup> 4<sup>th</sup> nails 2/6 10  
1 Rule 1/2 do self

Thos Churchill Dr 1<sup>st</sup> yd hair 2/4 3 6

Roger Haskell Dr 2<sup>nd</sup> yds hair 13/6  
1/2 yd lining do Wm

off Joseph Howland Dr 1/2 4<sup>th</sup> 4<sup>th</sup> nails 3/6 1 9  
1/2 4<sup>th</sup> do 10<sup>th</sup> 1/2 4<sup>th</sup> do for Sch<sup>r</sup> Columbia 10<sup>th</sup>

Allen Shepherd Dr 17<sup>th</sup> Sugar 1/ 17  
8<sup>th</sup> do 6/ do for his wife 6

Asa Smith Dr 1<sup>st</sup> yd paper do self 2 3

Wm Russell Jun<sup>r</sup> Dr 10 yds Holops 3/6

Oliver Smith Dr 1 hammer 2/4 2 9  
2 gimblets 1/3 1 file 10<sup>th</sup> do self 2 1  
7 brass Nuts a p 1 2



Caleb Congdon Dr. 2 to 4<sup>th</sup> nails 2/6 5  
ad Self

Ab<sup>m</sup> Ricketson Dr. 8 yds Calico 3/4 1 6 8  
1 yd muslin 1/6 ad Cant Shivers

~~Little~~ Cash Dr. to Sarah Ricketson 25/6  
being for money lent see page 789

Ab<sup>m</sup> Russell Dr. 25 Agers to T Brownell 11<sup>2</sup>

Sam Bonney Dr. 1 sta sup 1/9 ad Self

Benj Simons Dr. 1 yd flannel 2/10  
1/2 yd d<sup>o</sup> 1/6 1/4 yd Linen 2/3 2/10  
1 dr buttons 1/2 twist 4/2  
ad his App<sup>o</sup>

Edwin Smith Dr. 1 Mock 1/9 2 checks  
Essex 4<sup>th</sup>

Wm Russell Jun Dr. 6 yds hair 2/6  
6 dr buttons 9<sup>th</sup> ad Self - -

Wm Kotch Dr. 1/4 to 8<sup>th</sup> nails 10/6 2/7<sup>2</sup>  
ad Wm Haskins

Sam Rodman Dr. 1/2 to 6<sup>th</sup> brk 8/6 4/3 ad Carpenter 4 3

Allen Case Dr. 1 ring latch 3/4 3 4

2 Thumb Latches 1/2 2/3 Screws 9<sup>th</sup> 2 9

2 Cupboard Turns 9<sup>th</sup> 1/6 ad Carpenter 1 6  
door lock 2/10 2 10

Jahziel Jenney Dr. 1 to Souchoing Tea - 6 8<sup>7</sup>  
ad Self

Caleb Congdon Dr. 4 to Nails 11<sup>th</sup> ad Self

Wm Haskins Dr. 1/2 to Sea 1/6 1 6  
ad Wm Russell 2<sup>nd</sup>

Sam Bonney Dr. 1/2 to 3 brds 3/9 11<sup>2</sup>  
ad Self



198 Wm Shepard June 12 Bo.

Eliza Smith Dr 1 Mason Shop 2/8

1 Oil Stone 4/1/2 ad self

1 Shoe brushes 1/6 ad self

1/2 binding 3/4 1 lock 3/4 Nails 3

Wm Russell Jun Dr 14 yds Shale on 1/6

7 yds blk Flannel 4/6 ad self

Wm Russell Jun Dr 1 Lock 4/1

1 dr la Screws 8 - 3 Buff Screws 1/1

1 file & ad apprentice

ad self

Jon<sup>m</sup> Russell Dr 14 ad Molasses

ad Amos Taber & Order

Thos Harais Jun 50 - 20 nails

ad his boy

Benj Linder Dr 28 powder 3/6

ad self

Leah Russell & sons Dr 1/2 m 60 brds 8/6

1/2 m 200 nails 9/6 ad for 8 Jan House

Jon<sup>m</sup> Brown Dr 1 bunch Thread 1/3 ad self

Ship Liana Dr 1/2 m 20 nails 9/6

1/2 m 3<sup>d</sup> ad 5/3 2 m 3<sup>d</sup> ad 10/6

1/2 m buttons 4/1 38 pepper 3/1 9/6 fish hooks 6

3 doz sail needles 6/6

paid John Shearman<sup>sr</sup> Dr 6 yds baize 2/10

ad self

paid Isaac Smith Dr 1 m 1/2 lock 1/6 ad self

Sam<sup>l</sup> Anthony Dr 2 yds baize 2/1 1/4

2 yds ad 2/8 5/4 1/2 m 1/6 do. Mary

Coral<sup>l</sup> Howland Dr 1/2 doz screws 4/6 ad Bark

John Coggeshall Dr 1/2 m 1/2 beer 4/1

to Harry Dumbear

11 - 7 - 11



2-

27

7 10

6.

1610

Mr George East

or 6 - 843.26

1/4 an Self

to 3 weeks or 1/4  
to 1/2 month

*(a) sig 1/1*

6 -

16 Loucheux Sea 6/8 d Charles Hin

19

35 3

2.

Ad. Bra Smithology

Ad. Bra Smithology

ad my.



7800 New Bedford 11th 16 1808

800 Zachariah Hilman Dr 1/4th 20 nails 18/ 4

9 1/4 m 6 brass 2 1/2 1800 ad self

Oliver Smith Dr 1 Vest pocket ad self 10/

2 1/2 Sherk 9' a 10/ ad self 1 10

2 Hoap Sugar 18 1/2 a 2/ ad self 1 19

Cash Dr To Island Manuf

1 keg 93 to Wm Howland 18 1/4  
mattos lost full

Cornelius Howland Dr 1 1/2 a 4 nails 26 3 9  
ad Carpenter

Thomas Allen Dr 2 takers 3/8  
ad self 7 4

Sam Bonney Dr 1 bunch Sugar 11 1/2  
ad self

J C Howland 2nd Dr Horse & Harness 12  
to Dartm

17 Jos Congdon Dr 3 Yds Velvet a 8/ 24/ 1 4  
ad self

Abner Delano Dr 2 lb Coffee 2/ 4/ 1 2  
1 lb Molasses 4/ ad his son

Pl Lyr James Allen Dr 1 1/8 yd forest Cloth 5/6 6 4 1/2  
ad self

Sarah Ricketson Dr 1 lb Sch Tea 6 8  
1/2 lb Ginger 9/ ad Hinguit

Cornelius Howland Dr 1 lb hinges 10 10  
Sewer 6 ad Seleg Delano 6

Wm Russell Dr 3 yds Coating 16/ 2 8 -  
2 1/4 yds ditto 12/ 24/ 2 1/2 Sherk 1 1/4/ 1 14  
6 yds forest 4 2/ 1 yd Ribbon 1/3 3 3  
1 yd Sarsenet 4 1/2 2/ ad his wife 2



New Bedford 11<sup>th</sup> 17<sup>th</sup> 1801

201

Sam Rodman Dr 1<sup>st</sup> 1/2 to 20 nails 18/1 2 6  
do Prince Weng

Sloop President Dr 2 padlocks 1/10 3/9 3 9  
100 nails 2/1. 100.6<sup>2</sup> do 1/6 --- do Richardson 3 6

return Shadrach Davis Dr 2 1/4 yd serge 5/8 12/9  
do self

Cornet Howland Dr 1/2 to 6 nails 8/6 2/12  
do Carpenter

Wm Russell Junr Dr 1 1/2 Calico 3/6  
do his son

Stephen Wilcox Dr 1 file 2/ do self

Bright Eagle Dr 2 Locks 3/ 6/ do Lincoln

Cornet Howland Dr 1/2 to 8 nails 8/6 2/12

Isaiah Hufsey Dr 1 bunch Segars 11/2 do self  
1 paper Tobacco 6 do self 6

John Coggeshall Dr 3 1/4 yd barne 2/8  
to Sugar 6/ do his son

Wm Mayhew Dr 1 p<sup>2</sup> Webb 10/ do self

Sam Rodman Dr 5 to 3 nails 2/10/ do mason

Bright Eagle Dr 4 Gimblets 5/ 5 2  
Hanging pan 9/ 1 p<sup>2</sup> bellowses 3/ 03  
1 Ring Latch 2/9

Joseph Condon Dr 2 p<sup>2</sup> velvet 8/ 1  
13 1/4 yd flannel 2 3/ do self 5 3  
3 yd tape 3/ --- do self 3

Elihu Smith Dr 1 1/2 yd Coating 4/6 10  
do self

Sloop President Dr 1 lamp 3/4 1 Hammer 1/9  
Lark for Wood 12/



0802<sup>n</sup> Two Baskets 11 mo 19. 1801

802 Thaddeus Swain Dr 1 Wood Saw  
@ Hampton 9

Samuel Borden Dr 3 yds velvet 8/  
@ NY 14

Jonah Wood Dr 1 file 10<sup>d</sup> @ Belans 10

Isaiah Hussey Dr 1 yd Nankeen 2/ 2

1/6 yd flannel 2/10. 1/11 to 1 screw <sup>hook</sup> 3 2 2

Robt and E<sup>r</sup> Spranger 1/10<sup>7</sup> @ his wife 2 3

Sarah Nickerson Dr 1 lb Cotton 2/3  
@ Mary King

John Coggeshall Dr 3 1/4 yds baize 2/4  
6 lb Sugar 6/ @ his son

Cornelius Howland Dr 9 p<sup>r</sup> hinges 5<sup>d</sup> 39  
5 1/3 doz Screws @ 2 yd 2/ @ Jos Howland 2<sup>d</sup> 2

Sarah Nickerson Dr 1 lb Sugar 6/  
@ Self

James Howland Dr 1 lb bees wax @ 2/3 2 3

Had Stephen Taber Dr p<sup>r</sup> his proportion  
of Expense in Boreens sent  
- 10. 22

Elihu Smith Dr 1 Shovel 7/6 @ Self  
1 pewter quart 3/6

Cornelius Howland Dr 1 p<sup>r</sup> hinges 1/  
1 doz Screws yd @ Jos Howland 2<sup>d</sup>

See Mar 100  
Archibus Cole Dr 1 Chest Lock 2/3  
1/2 hinges & Screws 2/. @ self 2/ 4 3

John Coggeshall Jun<sup>r</sup> Dr 3/4 yd Linen 2/3 1 8  
15 buttons 1/4 twist Silk 9<sup>d</sup>  
@ Jennie



New Treasures 11 Jan 21 1801 803  
 Hoop President Dr R<sup>d</sup> Whitting Saw 16  
 To Tho Greene 4/6

Ship Diana Dr To Sundry acc<sup>ts</sup>  
 Barnabas Russell for 23 1/4 bar<sup>s</sup> a 5/ 9  
 Mitten Delano for 8.27 1/2 a 0  
 Munk for

Barnabas Russell Dr R<sup>d</sup> A Delano  
 Shooking Cask 4/6

Charles Church Dr 10 hison Sea 9 1/2  
 1 doz brass nuts? - do Self 9

Charles Church Dr 1/2 bellows 1/2 do Self 7

Munk Dr To Barnabas Russell  
 for 31 3/4 bar<sup>s</sup> Shooking a 5/ 7 18 9

To Mitten Delano for 8.27 ditto 5/ 2 1 1

Ship Diana Dr 98 bar<sup>s</sup> 29 1/2 Shooked  
 Cask a 5/ 24 14 8

Dra. 8.15 1/2 for mear a 6/ 2 10 10  
 27 5 6

Saml Bonney Dr 1/2 hinges 10 3/4  
 3 pr<sup>s</sup> do 8 d 1/2 do Self

Jon<sup>n</sup> Carver Dr 1/2 10 flannel 2/10 4 3  
 do 1/2 10 flannel

Peleg White Dr 10 pr nuts a 4/2 3 9  
 1 pr do 5/ 1 pr ditto 1/ 1 5

2 ~~locks~~ a 1/17 2/3 2 ditto a 1/9 3/6 5 9  
 1 Latch 3/6 1 bolt 1/2 4 6

1 Executioner 10 3 screw Rings 8 1/3 2 1  
 1 pr Screws 17 6

1 pr Screws 3  
 1 0 6



804 Bedford St No. 25. 1865

Benjamin Mosher Dr.  $\frac{1}{2}$  to 6 boards  $\frac{1}{2}$  in  
ad Carpenter

Sam Rodman Dr.  $\frac{1}{2}$  to 6 boards  $\frac{1}{2}$  in  
ad Carpenter

Wm D To Joshua Pepper  
for 1 board Wood 24/

Sarah Ricketts Dr.  $\frac{1}{2}$  for Wood 12/

Cash Dr To Barna Russell  
m<sup>d</sup> of Thomas Labor for 18 $\frac{1}{2}$  c<sup>t</sup>  
Hay a \$18. 16.65

Henry Riddle Dr.  $5\frac{1}{2}$  yds blue br Cloth 13/ 3 116  
ad himself

23 Sloop President Dr.  $\frac{1}{2}$  to 10 Rohl  
for 1 yd Oil 7/6

Sloop President Dr.  $\frac{1}{2}$  to 10 Tea 3/ 4/6  
To 2 gal Molasses a 4

Sant Penny Dr. 3/4 hinges a 5<sup>d</sup>  
3/4 d<sup>o</sup> 4/4 5<sup>d</sup> dr Lenses a 1/4  
ad self

Sant Penny Dr. 6 dr Lenses a 1/4  
2 batches a 1/2 2/ 1 Lock 1/6  
1 turn 9<sup>d</sup>

Isaac Hyslop Dr. 2 Quire paper 16 3/4  
ad self

Cash Dr To C. A. m Russell  
pd on an<sup>t</sup> Lops \$40

Sloop President Dr.  $\frac{1}{2}$  to 20 boards  $\frac{1}{2}$  in  
1 frying pan 3/6.  $\frac{1}{4}$  lb pepper 9<sup>d</sup>

John Caggeshall Dr.  $\frac{1}{2}$  to 10 Galloons 6/9  
ad his son

Sloop President Dr. 1 lb Coffee 2/4  
7 lb Sugar 6/ 8 lb Oil 6/



received 11 mo 23. 1801

Jacob Hammond Jun<sup>r</sup> Dr

6 yds Merino 2/8

2 yds Yellow flannel 2/8

1/2 yds Green d<sup>o</sup> 3/9

2 1/4 d<sup>o</sup> bairn 2/6

binding 10<sup>d</sup> 1/2 d<sup>o</sup> Shank 9<sup>d</sup>

(At his Wifes)

Invoice Lundry Articles Supplied by David  
Ricketson & Son on board the Schoop Penn  
sent consigned Cap<sup>n</sup> David Anthony for  
3.8<sup>th</sup> Sale

1 bad cant 9 16 1/3 d<sup>o</sup> paper Tobacco 4/6

2 kegs Negro Head Air

110 1/2 104

For 16 1/2 15 1/2

9 1/2 - 88 1/2 is 182 1/2 16 1/4

Leth Russell & Sons Dr 10 yds broad l<sup>o</sup> 2/8

1 yd Ranges 5<sup>d</sup> 1/2 yds 4<sup>d</sup> 1/2 d<sup>o</sup> for Leth Jun<sup>r</sup>  
1 escutcheon 3<sup>d</sup>

Wm Perkins Dr 1/2 yds 8 nails 4/6

10 1/2 nails 11<sup>d</sup> (at self)

paid W<sup>m</sup> Meader Dr 1 1/2 yds flannel 3/9  
at his self

Amey Smith Dr 1 1/4 yds Calico 2/8

1 shawl 11/ 2 1/2 yds gloves 4/6 & 3/6 8<sup>d</sup>

4 3/4 yds muslin 6/ 28/6 2 yds Linen 2/6

1 yd flannel 3/9 3 1/4 yds Checks 2/

Silk 7<sup>d</sup>

Schoop Pennant Dr 1/2 yds Portage Collet

Wm Hannah Peckham Dr 1 1/4 yds bairn 3/9  
at self

Dr W<sup>m</sup> Garies Dr 1/2 yds 6<sup>d</sup> bairn 8/6 2 1/2 yds d<sup>o</sup> bairn



# SCALLOP SALAD.

Scallops in salted water—a tablespoonful of salt to a quart of water—an hour or more; drain in cold water, drain, cover with boiling water and simmer half an hour; rinse again in cold water, drain and, when cold, cut in slices; cut white stalks of celery into small pieces; mix celery and scallops—half as much celery as scallops—with mayonnaise or boiled dressing, and shape in a mound; mask the mound with a thin coating of mayonnaise; with large-sized capers outline a design on each side of the mound; fill these spaces with white of egg, cooked and chopped fine; ornament these designs by figures cut from slices of boiled beets; fill in the space around the design with capers and gherkins with green celery leaves and white stalks, fringed.

WILLIAM C. RUSSELL, No. 54 Washington street, Norwich, Conn.

# OYSTER SALAD.

Take one quart of fresh oysters in the liquor until they are plump and curl at the edges; then remove, drain and cool. Mix with them one quart of celery cut in dice pieces; season with pepper and salt; mix well together, tossing up with silver fork. Pour over whole a mayonnaise dressing, garnish with celery tips and slices of hard-boiled eggs, arranged tastefully.

WALTON, N. Y.

Take three pounds of veal, minced as for hamburger steak, one-half onion chopped very fine, four eggs beaten, one teaspoonful salt, one teaspoonful pepper, one teaspoonful nutmeg, one teaspoonful grated horseradish, two tablespoonsful of cream, one tablespoonful melted butter, four rolled common crackers; mix all together; place in a bread tin, put upside down in meat tin and bake in a good oven for one and one-half hours. Nice cold for luncheon.

A. L. NEW, No. 6 Chesbire street, Jamaica Plain, Mass.

# SALAD DRESSING WITHOUT OIL.

Take three pounds of ground rice, quarter of a pound of carbonate of soda, two ounces of tartaric acid. Mix well together. It is excellent. We have used it in our family for years. It is cheaper than boughten baking powder.

ANNIE LANGE CLEMENTS, No. 55 Clarkson street, New York.

# PRESSED VEAL.

Take three pounds of veal, minced as for hamburger steak, one-half onion chopped very fine, four eggs beaten, one teaspoonful salt, one teaspoonful pepper, one teaspoonful nutmeg, one teaspoonful grated horseradish, two tablespoonsful of cream, one tablespoonful melted butter, four rolled common crackers; mix all together; place in a bread tin, put upside down in meat tin and bake in a good oven for one and one-half hours. Nice cold for luncheon.

A. L. NEW, No. 6 Chesbire street, Jamaica Plain, Mass.

# CREAMED CARROTS.

Take three cups granulated sugar, one-half cup butter, one-quarter cake chocolate, one cup cream or rich milk. Beat butter and sugar together, add the chocolate (grated), then the cream. Mix thoroughly before placing on the fire. Cook about twenty minutes, stirring constantly. Try by stirring a spoonful in a saucer. If it sugars it is done. Remove from the stove and beat rapidly for three or four minutes or until it begins to look "sugary." Pour into well buttered tins and cut into squares while warm.

M. HERMIONE CAML, Camp avenue, Norfolk, Va.

# CHOCOLATE FUDGES.

Take three cups granulated sugar, one-half cup butter, one-quarter cake chocolate, one cup cream or rich milk. Beat butter and sugar together, add the chocolate (grated), then the cream. Mix thoroughly before placing on the fire. Cook about twenty minutes, stirring constantly. Try by stirring a spoonful in a saucer. If it sugars it is done. Remove from the stove and beat rapidly for three or four minutes or until it begins to look "sugary." Pour into well buttered tins and cut into squares while warm.

M. HERMIONE CAML, Camp avenue, Norfolk, Va.

# GRILLED ALMONDS.

Take clean almonds and cover with water; let boil until all the substance is boiled out and strain this carefully through a fine cloth and add brown sugar and boil down to a nice syrup; let stand one day and it is ready for use; you cannot tell this from pure maple syrup and it is much cheaper.

MRS. C. J. No. 232 Wells lane, Bismarck, W. Va.

# WASHINGTON EGG NOGG.

Take a dozen eggs, one quart of cream, one pint of St. Croix rum, one tablespoonful of sugar to an egg; one teaspoonful of sugar to the cream. Beat the yolks and sugar together until well creamed; beat the white of eggs until stiff; whip the sweetened cream until very thick; set each separate bowl on ice or in a cold place. When ready to serve add the rum, pouring slowly to the yolks and stir briskly; then add the whites and cream and mix. Serve in punch glasses and eat with a spoon.

MARY LEWIS, No. 1705 M street, N. W., Washington, D. C.

# EGG SANDWICHES.

Remove the yolks of six hard-boiled eggs and rub smooth. Then add one teaspoonful mustard, one-half teaspoonful salt, a dash of pepper and enough vinegar to make mixture stiff. To this add whites, finely chopped, and spread between thin slices of buttered bread.

MRS. STEEL, Pottsville, Pa.

# MAPLE CREAM CANDY.

Take three cups of grated maple sugar, one cupful of thick, sweet cream; boil until it hardens when dropped in cold water. Remove from the fire and beat with a silver fork until it has the consistency of very thick cream. Pour in buttered tins, and when cool cut into squares. This is delicious.

MRS. H. G. AUSTIN, West Chester County, Jefferson Valley, N. Y.

# GOOD RECIPE FOR BAKING POWDER.

Take good, rich buttermilk, soda and a little salt, and mix just as soft as can be mixed and hold together; have plenty flour on the moulding board and rolling pin; then make and bake as other pies, or rather in a slow oven; do not cover it up when the pie is taken from the oven. In this way a dyspeptic can indulge in the luxury of a pie.

MRS. M. J. HEGAN, No. 116 West One Hundred and Ninth street, New York City.

# PIE CRUST WITHOUT LARD.

Take two pounds of tomatoes add two pounds of sugar and the juice and grated rind of one lemon; scald the tomatoes and take off the skin; mix the sugar with the tomatoes and boil them slowly for an hour, skimming and stirring; add the juice and grated rind of the lemon and boil another half hour, or till it is a thick, smooth mass.

MRS. H. L. CHENEY, No. 116 Cambridge street, Charlestown, Mass.

# TOMATO MARMALADE.

Take two pounds of tomatoes add two pounds of sugar and the juice and grated rind of one lemon; scald the tomatoes and take off the skin; mix the sugar with the tomatoes and boil them slowly for an hour, skimming and stirring; add the juice and grated rind of the lemon and boil another half hour, or till it is a thick, smooth mass.

MRS. H. L. CHENEY, No. 116 Cambridge street, Charlestown, Mass.

# SOUTHERN PUMPKIN PRESERVES.

Take clean cornucopas and cover with water; let boil until all the substance is boiled out and strain this carefully through a fine cloth and add brown sugar and boil down to a nice syrup; let stand one day and it is ready for use; you cannot tell this from pure maple syrup and it is much cheaper.

MRS. C. J. No. 232 Wells lane, Bismarck, W. Va.

# HOW TO MAKE MAPLE SYRUP WITH-

# OUT THE MAPLE.

Take clean cornucopas and cover with water; let boil until all the substance is boiled out and strain this carefully through a fine cloth and add brown sugar and boil down to a nice syrup; let stand one day and it is ready for use; you cannot tell this from pure maple syrup and it is much cheaper.

MRS. C. J. No. 232 Wells lane, Bismarck, W. Va.



✓ O New Bedford 44<sup>th</sup> 1801  
John Coggeshall Dr. 1/2 yd to the 10/6 6/62  
2<sup>nd</sup> June

389  
809

Saw Rodman B 1/2 yd of att 7 1/10

Saw Penny B 11 buttons 1/1 in  
ad self

paid Manal Kempton B 1/2 yd 10 nails 3 -  
ad self

Shoof President B To Zachariah Hillman  
for 2 1/4 board Mals 15/ 6, 42

Josh Russell Dr 1/2 4 to 2 nails 2/ ad self

John Coggeshall Junr Dr 50. 10 nails 9d  
ad self

Deleg Allen B 1 3/4 yd hair 2/8 ad self 4

Charles Church B 1 lb Sch Tea ad self 6 8

paid Simpson Hart Dr To Bartholomew 33 dollars  
no 25 dollars

Henry Butle B byes green flent 3/9 1 2 6  
3 yds bombaret 3/ 9/ 1 dr buttons 4/6 13 6  
ad self

Shoof President B To Henry Butle  
for and his bill 85. 45

Wm Russell Junr Dr 1 lbk Whf 6/ ad  
ad his wife 6

29 Ship dianna Dr 1 ham mer 2/9 ad self

Wm Flaskins Dr 1/2 lb Tea 1/6 ad Wm Russell

John Prond B byes hair 2/8 ad self 16 -

Oliver Smith Dr 1 lb 1/8 nails 1/6 3/ ad self

Shoof President B 1/2 lb Cotton 2/3 3. 4  
Spinning Wheel & mak 9 candles 14. 2  
2 Cords 1/6 3/ 17 8



## CREAM OF LETTUCE SOUP.

TAKE three good sized heads of lettuce, wash and drain them; then chop and put in a saucepan with about one-quarter of pound of butter; cook for five minutes, stirring only; moisten with two quarts of broth and add with one tablespoonful of salt, one teaspoonful of pepper and one-half-teaspoonful of grated nutmeg; add a garnished bunch of parsley and four five ounces of well-cleaned rice; cover the saucepan and cook for forty-five minutes; then add parsley and onion through a fine strainer in a saucepan and pour the soup in it with about it come from a boil, stirring, and pour in a quart of cream; serve with bread and turn it to a boil. Serve with a piece of toast or croutons. - MRS. S. R. RUSSEY, Somersworth, N. H.

## LENTIL SOUP.

PICK over and wash a cup of lentils and put them on to cook one quart of boiling water. Let them boil very slowly until soft and the water is reduced one-half. Rub the pulp through a strainer, add one pint of milk, table-spoonful of butter, one rounded table-spoonful of onion, Season with pepper, salt and a dash of vinegar; serve with croutons. All soups made with vegetable pulp need more butter or cream. - MRS. J. M. JNER, Terre Haute, Ind.

## CLAM SOUP.

ARE two good-sized potatoes and one onion, wash and chop fine in one pint of water until done; melt in another dish a piece of butter the size of an egg when hot add one table-spoonful of flour and beat until smooth; add one quart of milk, also vegetables and broth; then add onion, chopped and juice, salt and pepper to taste. Boil twenty minutes and serve with croutons. - JOHN C. HIG, No. 460 East Front Street, Chicago, N. Y.

## LOBSTER CHOPS.

TWO cups boiled lobster, three table-spoonfuls of flour, one table-spoonful of chopped parsley, one cup cream, one table-spoonful of butter, yolks of three eggs, salt and cayenne to taste; add all the seasoning to the lobster; rub the butter and flour together, then add to the cream when boiling; add the lobster yolks; cook two minutes, then take from fire and add the lobster; mix and turn out on a flat dish to cool. When cold cut into chops, add first in beaten egg then in bread crumbs; fry in boiling fat until a nice brown; put the end of a small lobster claw in each chop to represent the mutton bone; garnish with parsley; serve hot. - MRS. S. R. RUSSEY, Somersworth, N. H.

## ENGLISH BEEF CURRIED.

FOR a curry of beef cut the beef into small squares, according to the quantity of meat to be curried; put two table-spoonfuls or more of butter into a stew pan and fry small sized onions chopped; stir the onion until until of a pale brown; add one table-spoonful of curry powder and the same of flour with a little salt; mix and stir for five minutes; add with a cup of stock and stew gently for a few minutes longer; put in the meat and simmer until done, but do not let it boil. Serve with rice around the dish. - E. M. D., Williamsport, Pa.

## CHARTREUSE OF CHICKEN.

MINCE chicken remaining from a fricassee; To one cupful of chicken add one egg, two table-spoonfuls of tomato juice, a quarter of a teaspoonful of salt and a salt-spoonful of pepper; grease well a pudding mould and line bottom and sides with a thick coating of cold boiled seasoned rice; fill the centre with the chicken; cover the top with rice so the chicken is enclosed; cover and steam three-quarters of an hour; when done turn out and serve with tomato sauce. - MRS. HENRY FULLMER, No. 637 Napoleon street, Johnstown, Pa.

Mr. Rupert Jr. Dr. 1/2 lb. Coll. Gloves  
to his girl for his wife

Antony Potter Dr. 1/4 m 10<sup>0</sup> nails  
at self

12 m 2<sup>nd</sup> Southward Potter Dr. 5 m Lath nails 1/10  
at himself

Elhue Smith Dr. 1 bras kettle 3/9  
at self

Manassah Kempton Dr. 1 bras. Kettle 4/1  
at self

Cash Dr. Joseph Kotch \$10 paid in bar  
for 1/2 gal oil 7/ Rainins 6/ 1/10  
2.16  
Lip his note for Tobacco given up 12.16  
11.35  
.81

Josiah Wood Dr. 1 set bed screws 4/6  
at Gibbs



✓ New Bedford June 2 1801

Yelland Russell Dr 2 3/4 yds fine 13/6

1/4 yd Shaloon 3/6 4 1/2 twist 9

At Jch June

Sam Bonney Dr 2 yds bairn 2/8 5/4

Thred 1/6 & his wife

Sam Bonney Dr 8 yds Calico 3/6

1 yd of Thf 2/9 ad self

Marassa Kempston Jun Dr 1/2 to 10 d nail  
ad his apprentice

Corn. Howland Dr 1 rim Lock 2/6  
Things 8

James Howland Dr 1 to 3/4 ad his 6 1/6

Calib June Dr 4 Mumb Latches 1/6

Grace Screws 3/9 ad self

Joseph Thomas Dr 1 yd fire hooks 2/9  
Screws 2 ad self

Barnabas Russell Dr To Cash

Oba Allen 12. 46

Cash Dr To Barna Russell

W of Barney Labor for 15 1/2 day  
at 8/8. 13. 80

Marassa Kempston Jun Dr 1 Shirt 12/6  
ad self

3 Seth Russell & sons Dr 1 yd Lath nails 1/6  
ad for Seth June

Sam Anthony Dr 1 1/2 yds Linen 2/3

new lot 6 Thred 2 twist 1/1 1/2

Sam Bonney Dr 1 1/4 yds blk flannel  
ad self 4/6



802v

812

# CHOWDER.

Two quarts of water (or one quart can), one dozen potatoes peeled and cut into dice; one large onion sliced thin, eight pilot biscuits, one-half pound fat salt pork, minced; twelve whole allspice and some of cloves: as much as you can get. Put the water in a kettle and boil it. Put the potatoes in a buttered and fry them in the oil. Now put with fat and potatoes, the spices tied in a cloth. Cook steady for the end of three and one-half hours and add pilot bread: this last should be broken up and soaked in warm milk; some consider that the chowder is improved by stirring in five minutes before serving, a tablespoon of butter cut up in browned flour. It is served with or without cream. MRS. J. G. S. Baltimore, Md.

# VEAL BROTH.

One calf's head, two quarts of water, one quart of veal broth, four cloves, one onion, mace, a bunch of herbs, pepper, flour, butter, a little lemon juice, half a pint of cream. Take calf's head, clean it, then boil two quarts of water until three parts done; then add calf's head from the bone, strain the parts of the head; then add cloves, onions, herbs, mace, pepper and salt, boil one and one-half hours; strain, thicken with butter and flour, add the pieces of meat, simmer for twenty minutes before serving add lemon juice and cream. EDYTH BRODIE, Rutledge avenue and Union street, Charleston, S. C.

# TOMATO SOUP.

Put a quart of tomatoes thirty minutes. Strain, add a spoonful of soda. When the soup is done, add a quart of hot milk, boil a minute or two and serve at once in hot bouillon cups, with bread wafers.—MRS. T. H. MARABLE, Clarksville, Tenn.

# SWEETBREADS A LA CREAM.

Take six sweetbreads, parboil in salted water; when cold remove the membranes, then cut in inch pieces. Make a sauce with one pint of milk, one spoonful of flour, butter size of an egg and mix with sweetbreads; cover with crust and bake twenty minutes.—MRS. T. F. CRAVEN, Park st., Medford, Mass.

# SAVORY BEEF.

Two pounds of chopped beef, six soda crackers rolled fine, two eggs, one teaspoonful of parsley, chopped fine, with a small onion, quarter cup of cream. Mix well together and form into loaves. Bake in a hot oven one hour. Baste with butter and water; while baking mix seasoning.—M. A. D., 712 West York Philadelphia, Pa.

# DELICIOUS STEW.

Two pounds of nice, lean mutton; wash and on in boiling water, with pepper and a taste; cut potatoes, carrots and onion of sizes and put in when meat is half done; have can of tomatoes opened one hour before using; not leave them in the can after opening. When vegetables are half done put in tomatoes, parsley fine and add to it. You will find this excellent.—MRS. A. JUDSON, New York City.

# HAMBURGER ROAST.

Take an equal part of pork and beef chopped fine, add a quantity of oysters equal to one-fourth of the pork and beef; season with pepper and salt; mix well, then roast it and baste it with cream.—L. H. Vincennes, Ind.

# PIGS IN A BLANKET.

One-half pound round steak, one half pound bacon; cut steak into five or six square pieces; chop bacon, together with one onion; add pinch of pepper, no salt; put a tablespoonful of the chopped bacon on each square of steak. Put together with toothpicks; stew same as pot roast.—MRS. K. ZEE, Syracuse, N. Y.

Settle  
3 yds baine  
Barney Nicholson  
1 yd Silk

paid Sam Blapom D 3 tells bed 14 Servants  
all self

Barnes Russell D 2 1/2 yds velvet 8/ 7  
3 yds backing a 12/ all self 1 16

off Joseph Howland D 1/5 Am 6 nails 1/6  
all taken boys

paid Job Eddy D 1 don English Soles 4/6 2 16  
all self

paid Mary Smith D 9/16 yd Gause a 7/



Sam & Co man br 1<sup>st</sup> 2 yds cloth 2/8 4 -  
7/8 d bits. - 2/8 1/2. At his Lang

Sarah Puckham br Joshua Potter  
for 1 Cord Wood to one gal Malap 1/4 -

Charles Church br 1/2 8 Sch 9<sup>th</sup> 3 4  
1 lb Bchua Tea 3/1. At his

Mr Isaac Russell br 1 lb coffee At his 2 -

10 Caleb Congdon br 4 yds Duck At his 10 -  
Joseph Russell br 1 lb Hy Tea  
At S Brownell 9 -

Mr Russell Jr br 3 yds flannel 4/6 13 6  
2 yds coating a 4/6 At his

Sam<sup>l</sup> Hickman br 2 1/4 yds br Cloth 8/ 18  
2 1/4 yds Serge a 5/8 At his 14 2

11 Mr Robt Jr br 5 sec 4 rails  
for Sail Lof 10 -

14 Sam Bonny br 3 3/4 yds fust cloth a 4/6 16 10 1/2  
At his

15 Brig<sup>l</sup> Peury br 1/2 m 2 bants a Cape 2 3

Isaiah Hussey br Surge Monies of  
At his

12 Sarah Puckham br To 1/2 8 Sch 9<sup>th</sup> 3 4  
At M Waring

Thos Church br To back of the 1 16 -

Carth br To Obed Remington in on am 13 1/2

Mr Isaac Puckham br 5 1/2 yds fust cloth 8/ 2 4  
Lep allowance for spots 1  
At his 2 3



816 r ( ) Tue Bedford 12mo 12. 1821

Chas Smith Dr 2 bed covers a 2/ 4  
1 pr bellows 4/

Saleb Greene Dr 1 blanket 9/  
a Rufus

Wm Meader Dr 1 1/2 yd Coating 4/6 6 9  
ditto Remm Cotton 3/ a 1/2 3

Ship Herald Dr 1 Am 2 blouses 4 6  
3 Mo ditto a Beble

Abm Russell Dr 1/2 the 10 nails for Perc's Widow

Abm Russell Dr 1/2 the 10 nails for his Aunt 4 6

Isaac Howland Junr Dr 1/2 the 6 nails 4 3  
a 1/2 the 6 nails a Barker

Cash Dr To Joseph Thomas  
a 1/2 the 6 nails 8 3

Govt Howland 1/2 the 3 heads a Penny 1 10 1/2

Wm Hathaway (barker) Dr 1/2 the 6 nails 6 -  
3 yds a 2/6 8/6 Red flannel  
paid 2/6 3

Dad Anthony Dr 1/2 the 6 nails a Penny 3 2 1/2  
1/2 the 6 nails a Penny 3 2 1/2

Abm Russell Dr 5 yds Galois 3/6  
a his wife

Amey Smith Dr 1/2 the 6 nails a Penny 3 2 1/2  
a 1/2 the 6 nails a Penny 3 2 1/2

Eliza Bennett Dr 10 1/2 the 6 nails a Penny 3 2 1/2

Cornel Wilkey Dr 1/2 the 6 nails a Penny 3 2 1/2  
2 yds 8/6 a 1/2 the 6 nails a Penny 3 2 1/2

Isaac Huppy Dr 25 yds 9/

Ship Walker Dr 1 broom (to) 2/ a 1/2 the 6 nails a Penny 3 2 1/2

Wm Latham Junr Dr 2 3/4 yd Coating 16/ 6 9  
a 1/2 the 6 nails a Penny 3 2 1/2



Wm Hanks Dr 2m 10 nails to Allen Hanks

Robert Kirby Dr 2 1/4 yd blue coating  
do self a 12/ 1 13.

11 Isaac Hauland Jr Dr 1/2 yd for Sheep Muri  
10 1/2 m 10 nails 1/2 m 6 d

12 Henry Tucker Dr 1 blanket d  
David skin of deer 9

12 Wm James Dr 1 m 5 braces y/  
1/2 m 4 d 3/ 1/2 m 3 d 1/10 3.102 10 102  
do 2 Buttons of order

15 Charles Church Dr to 7 d Blue Trays  
to cloth for Bath Jacket 1/8  
2 Bl Buttons a 1/9 8 5

Robert Kirby Dr 1 1/2 yd flannel a 3/  
1 1/2 yd Linen 2/3 3/4 20 buttons 2/4  
twist 1/2 m 9 d buckram 3 m  
do 2 Buttons of order

Oliver Smith Dr 2 1/4 yd 1 buck 2/6  
1 furniture brush 1/6 3/4 yd Oil 3/4 2/10  
1 yd 1/2 oil cloth 3/4 100 nails 4/6

Francis Allen 2nd Dr 1 dbl pt Iron 28  
1 file 10 d self

Anna Kempter Dr 1 m 10 nails  
do his app 6

Joseph Thomas Dr 1 1/4 yd coating 12/  
allowance 2/10 do self 15

Seth Russell & Sons Dr 1 silk 11/8  
12 1/2 yd muslin 2/4 20 1/3 m 1/2 m 10 nails 2/6  
do Cassia Russell 3 4

Wm Westmason Dr 2 1/2 yd flannel 3/4 6  
1 1/2 doz buttons 2/3 do his son twist 4 1/2 6 3 4



New Bedford 12<sup>th</sup> 15<sup>th</sup> 1805

off Sam Jonson Dr 1 1/4 yds br Black

Jonathan Russell Dr 1 yd

Abm Russell Dr 1 1/2 yds  
1/2 Mattens 1/4 d. N. 1/4

JL The Carley Dr 2 3/8 yds

16 Asa Smith Dr 1 3/4 yds br

Charles Picketson Dr 1 yd

Sam Redman Dr 1/2 yd  
18 m ditto to ditto to MZachariah Hillman Dr  
3 1/2 yds pearman'sShip Walker Dr 1 1/2 yds  
1 1/2 m 6 d ditto 8/6 d Carper  
1/2 m 20 d ditto

Isaiah Husey Dr 1 paper

17 Cornelius Howland Dr 1/4 m 5

1 Latch 1/2 1/2 hinges 10 screws 7 d

John Coggeshall Dr 1 yd

Charles Church Dr 4 to 6

18 Francis Allen 2<sup>nd</sup> Dr 1 yd

Maha Rumpston Dr

## DEVILLED MUSHROOMS

**E**XTRACT the juice from  
rooms by slowly stirring  
of sweet cream for  
twelve large, fresh mushroom  
stems wash carefully drain and  
set aside. Second, carefully peel and  
one pint of fresh young mushrooms  
parboil six chicken livers plunge  
and finely mince them. Fourth, a  
one dozen large, fat olives. Fifth  
mix Nos. 2, 3 and 4, adding four  
spoonfuls of bread crumbs fried in bu  
ously Season with salt and white pepper  
divide this mixture into twelve packages  
pack in the concave sides of the  
In No. 1. Place a  
cherry on each. Now  
and bake for thirty  
first described, as a  
delicately, serve piping  
crisp lettuce, arranging  
margin. Serve with it a sauce made  
four large tomatoes, putting them to  
and making a paste. Add to this pa  
spoonful of paprika, one-half teaspoonful  
juice and salt to taste. This exquisite  
dish will be found a crowning novelty, as  
now has been a treasured secret of an old  
ern family. MRS. E. G. N., Kingston, N.

## POTTED CHICKEN A LA MORT

**T**AKE a fat, tender hen. After dissect  
into small parts. Have well heated  
ready on stove; drop all the chick  
first, then pour over for  
to catsup, one tablespoonful  
one small kernel of garlic chipped  
green pepper diced. Then place in lay  
of chicken; add one-half cup cold  
taste and two pinches black pepper  
tight, set to boil slowly, from three  
to four hours, adding an occasional  
of boiling water to avoid burning. Th  
done, drain out each piece of chicken,  
place in stew pan, pour over all gravy,  
top sieved potatoes with diced olives, e  
Bake twenty minutes in hot oven. S  
MRS. JOSEPH CORNFIELD, No. 1  
avenue, Chicago, Ill.

## PIGEON PIE RECIP

**C**LEAN and wipe four pigeons;  
in a saucepan with enough good  
tially cover them, simmer slowl  
der. Lift out and remove some of  
bones. Cut the livers and hearts into  
slice four hard-boiled eggs. Butter a d  
dish, fill it with layers of pigeon,  
the minced liver and heart. Sprinkle  
teaspoonful of salt and three  
Make a gravy with one table  
one of flour and one and one-half  
broth. Season it with one-half salt  
and, one dash of pepper and p

## POTATO SOUP

**W**ASH, pare and cut three or four potatoes into  
small pieces, then put the potatoes on in  
enough cold water to cover, adding a little  
salt. Allow to cook until done. In the meantime  
put one pint of milk on in a double boiler to scald,  
adding one teaspoonful of chopped onion and one-  
half teaspoonful of celery seeds. Remove the po-  
tatoes from the fire and pour the water off; mash  
the potatoes, pour the hot milk on them, and  
well; season to taste and melt one tablespoon  
butter and pour into the mixture. Thicken  
flour and serve with crackers or croutons. —  
M. C., 1434 Pierce place, Washington, D. C.

## BEAN SOUP.

**S**OAK the beans over  
cover with cold wa  
forty-five minutes; pass the beans thro  
coarse sieve to remove the cases, then return  
to the fire with the pulp and water; add seas  
of butter, salt, pepper and a few drops of  
juice made by grating an onion on a coars  
and serve. A pint of beans will make sufficien  
for five adults. Do not serve soup too generously.  
—MISS TILLIE HASTLER, 1523 Canton avenue,  
Baltimore, Md.



Ship Walker Dr 1<sup>st</sup> Dec 5<sup>th</sup> brot 7<sup>th</sup> out of Hand

pl W<sup>m</sup> James Dr 1<sup>st</sup> Dec 1<sup>st</sup> oil cloth 3/9 4/3  
do self

25 Joseph Thomas Dr 1<sup>st</sup> Dec 1<sup>st</sup> oil cloth 8/ 2/4  
do self

John Coggeshall Jun<sup>r</sup> Dr 2<sup>nd</sup> Dec 2<sup>nd</sup> Green thread 3/9 7 6  
do self

paid Ab<sup>n</sup> Russell Dr to Cash 4 Dollars lent him

Beriah Fitch Dr 1<sup>st</sup> Dec 1<sup>st</sup> 100 nails 6/ 1/2  
do 20<sup>th</sup> ditto 18/ 4/6 do self

Isaac's Puffy Dr 1<sup>st</sup> Dec do his wife

Joseph Rippon Dr 2<sup>nd</sup> Dec cotton 2/4 4, 8  
1 linen pocket handkerchief 2/3 thread 8<sup>th</sup> 4 11  
do his wife

Seth Russell Hens Dr 4<sup>th</sup> Dec 3/8 yarn flannel a 3/4 14 7  
do ditto

26<sup>th</sup> Amos Nash Dr 7<sup>th</sup> Dec 10<sup>th</sup> nails do self 6 -

Shut Dr to John Willis  
for 3<sup>rd</sup> Dec wood drawn by W<sup>m</sup> Collins

Invoice sent Shippers by hand of the Master  
settled on board the Schooner Union. The bottle  
sent on board the Schooner Union. The bottle  
Master for Simons on one side of the  
proprietors consigned the bottle for sale  
the profits to be divided equally between  
the Shippers & the bottle.

|    |  |        |        |        |        |
|----|--|--------|--------|--------|--------|
| TR | 2 boxes candles                              | 40     | 50     |        |        |
|    |  | 10 1/4 | 13     |        |        |
|    |  | 29 1/4 | 37 1/2 | 66 1/2 | 3 6 3  |
|    | 1/2 box cont <sup>g</sup> 100 papers tobacco | 4      |        |        | 1 13 4 |
|    | 5 <sup>th</sup> silk striped Indian cotton   | 8 1/2  | 20     |        | 5      |
|    | 5 <sup>th</sup> striped ditto                | 8 1/2  | 20     |        | 5      |
|    | 1 <sup>st</sup> Indian Gingham               | 9 1/4  | 30     |        | 1 10   |
|    |  |        | 7      | 16     | 6 7    |



## FAIRY OMELETTE.

**A**LLOW one egg for each person and one extra. The yolks and whites should be beaten separately. Add to yolks a little pepper, a pinch of salt, a half teaspoonful of flour mixed with a little milk; slowly mix in a part of the beaten whites; pour into hot spider in which butter has been melted. Add rest of whites, cover and bake slowly. Fold over side first baked and serve hot. Two small omelettes are better than one large one.—MRS. J. SPENCER PURDY, 237 West Falls street, Seneca Falls, N. Y.

## POT-PIE DUMPLING.

**T**O one quart of flour add two tablespoonfuls of baking powder. Mix with a little salt and one beaten egg. Mix with sweet milk as stiff as can be stirred with a spoon. Twenty minutes before the meat is done drop dumplings into the kettle with a spoon. Be sure and keep kettle tightly covered and constantly boiling for the twenty minutes. These dumplings are to be cooked with beef, chicken, etc.—MRS. E. ROLLO, 1104 Richardson street, Port Huron, Mich.

## RECIPES

### FRENCH CREAM CUSTARD.

**C**UART of milk, four eggs, five tablespoonfuls sugar, four tablespoonfuls cornstarch. When milk is at a boiling point add eggs and sugar beaten together; stir in with the cornstarch dissolved in a little milk; flavor with vanilla. When cold mix dish with lady fingers or sponge cake, pour on the custard and serve with whipped cream.—MRS. ZACHER CLIFFE, 5124 North Queen street, Lancaster, Pa.

### APPLE MERINGUE PIE.

**P**ARE, slice, stew and sweeten ripe, tart and juicy apples; mash and season with nutmeg or stew lemon peel with them for flavor. Fill the crust and bake them until done; spread over the apples a thick meringue made by whipping to a froth the whites of three eggs for each pie; sweeten with three tablespoonfuls of powdered sugar; flavor with vanilla; beat until it will stand alone; cover pie three-quarters of inch thick; set back into a quick oven till well set. To be eaten cold.—MISS M. MORAN, No. 107 Charlton street, New York City.

### WINE JELLY.

**O**NE box of gelatin, one pint of water, one and a half pints of red or white wine, one pint of sherry wine, two and a half cups of sugar, three lemons, two oranges, two sticks of cinnamon, one dozen allspice, one dozen cloves. Directions.—Pour the cold water on the gelatin and let it stand one hour, then put on the fire to melt, in which time let the wine, lemon juice and sugar be added. Add the pieces of lemon and orange and the rest of the ingredients, stirring the mixture. Boil for one hour. Strain through a cloth. Put in a mold and set in ice water. Wash- ington, D. C.

## THREE CUBAN RECIPES.

### CREMA DE LECHE DE COCO.

**G**RAPE or coconut, add one cupful of water, press through a fine strainer. To the juice add an equal quantity of thick syrup, made by boiling water and sugar in proportion of one cupful of water to a pint of sugar, and stir until beaten. Cook on a slow fire until it thickens like custard. Wash with powdered cinnamon. Serve cold.

### ALANQUITA DE SANTE SPIRITA.

**R**OLL one pound of chocolate into small pieces, wash them, and grind fine like coffee. Put this in a saucepan with one pint of sugar syrup and boil until thick; roll into balls the size of a large marble when cold enough to handle. Drop these balls as fast as made into a powder prepared beforehand by grinding another quarter of a pound of roasted peanuts.

### FLANDES RESTAURANTE DE CARDENAS.

**B**EAT for half an hour the yolks of eight eggs; add to them one-quarter of a grated nutmeg, eight tablespoonfuls of wine, a pinch of powdered cinnamon, six tablespoonfuls of syrup, made by boiling one cupful of sugar and half a cupful of water until thick, and six tablespoonfuls of chicken stock. Put all these ingredients in a porcelain-lined saucepan, cook for half an hour, or until quite thick, stirring frequently. Serve cold.—MRS. F. F. FIELD, No. 1720 Third street N. E., Washington, D. C.

### POTATO ROSES.

**S**ELECT round instead of long potatoes. After taking off the skins, cut round and round as if paring an apple, being careful not to break the peelings, until the potatoes are used up. Fry in a kettle of hot oil. Sprinkle salt over them and drain.—MRS. J. WREDE, 163 Hall street, Brooklyn.

### STUFFED HAM.

**T**AKE a home-cured ham one year old, wash and boil slowly until nicely done, then trim off the skin and trim nicely. Have ready a stuffing made of one teaspoonful of fine bread crumbs, just moistened with milk, six grains of allspice and six grains of nutmeg, a pinch of cayenne pepper, a teaspoonful of thyme, savory, marjoram and parsley, and one teaspoonful butter and one raw egg, mixed together. With a sharp knife make incisions all over the ham to hold as much as possible of the stuffing. Then rub all over with yolk of egg beaten and mixed with onion powder. Set in oven and bake slowly one hour.—MRS. M. Water-ton, N. Y.

### ROTTEN CUCUMBERS.

**G**ATHER cucumbers when they are full ripe, wash off the stalks and prick them with a pin. Put away in a jar or crock and a pound and a half of salt. Then pour off the water; sprinkle over them and let them stand all night. Then pour the rest of the salt in half a pint of the juice of cucumbers set in a slow fire and put in the cucumbers with the salt and let them stand a gentle boil; then take them carefully out; beat the syrup until it is cold, pour it on the cucumbers and let them stand in it. MRS. M. L. TAYLOR, 610 Third street, Washington, D. C.

Philip Mosher Dr 1 Shovel 6¢ 11/16

Peter Allen Dr 1/2 hr 100 nails 6¢  
do his boy

Paid Simon Cash Dr 1/2 hr 100 nails 6¢  
1/4 hr 200 nails 4¢ do self

Cash Dr to Josiah Wood \$24.77 1/2

Smith Dr 5 3/4 yds Calico 1/10  
1 pair Gloves 2¢ do his daughter



Elemer & Co Dr 6<sup>th</sup> Buttr 4<sup>th</sup> 3.6  
4 dr Sews 1/6 3 Sewing rings 1/3 2.9 6 3  
ad Wm Harkins for his House

Roger Hiskill Dr 1 to Load sugar 2/3 ad his son

Sam Rodman Dr 10 m Lath nails 1/10 18/4 ad  
ad Mason

Mr Russell Dr 1 1/4 yd forest cloth 1/6 7 6  
1 1/4 yd flannel 1/2 2/8 1/2 twist 4 1/2 3 1  
1/4 yd Duck 2/6 7 1/2 ad 1/2 Ho? Brodwell 7 1/2  
buitons 9 9 1/2  
12 0

Mr Walker Dr 1/2 m 8<sup>th</sup> nails 10/6 2/3  
ad 6<sup>th</sup> nails 8/6 4/3 ad 1/2 Holland

Corn. Holland Dr 1/4 m 10<sup>th</sup> nails 3/1  
ad 8 Norway

George Sisson Dr 1 La Ches 4/1 4  
Lock 1/6 1 ring latch 3/4 1/2 m 10<sup>th</sup> nails 6/1  
ad his Carpenter

1802  
1<sup>st</sup> Mr 1  
Mr Russell Dr 1 1/2 ad buckles 4/1 5 8  
ad Ichabod Shearman

paid Mr Allen Dr 1 yd home in de flannel 3 6  
ad 1/2 yd

Thomas Hammond Esq Dr 10 to 10<sup>th</sup> nails 1 6  
ad 10 to 10<sup>th</sup> nails 8

Humphrey Russell Dr 3 yds boating 10/6 2 11 6  
2 1/2 yds Ribbons 10 2/1 ad his daughter 2 1  
1 yd m whin 2/3 Whale bone 2 1 3

Sam Rodman Dr 10 m Lath nails 1/10 18 1  
ad mason

paid John Carver Dr 9 yds buck 2/1 1 2 0  
ad 1/2 yd

Ship Herald Dr 1/4 m 8<sup>th</sup> nails 10/6 2 7 1/2  
ad 1/2 m



# DESSERT

## MOCK PINEAPPLE SALAD.

**S**ELECT four large, juicy and tart apples, peel and core them, then cut into very thin slices across the grain of the fruit; peel and slice one-half dozen oranges, cutting the slices thicker than the apples; put into a salad dish, putting a slice of apple upon each piece of orange. Save the juice from the oranges as you cut them, add one wineglassful of sherry and the juice of a lemon; scatter the fruit over with powdered sugar, and pour the liquid over it. The sherry may be left out and more lemon juice added.—MRS. A. J. STEBBINS, 1308 Dace street, Sioux City, Iowa.

## ROMAN CREAM.

**I**NTO one quart of milk put one-half box gelatine; heat for fifteen minutes; then add yolks of four eggs beaten with one cup sugar; scald; cool four minutes, then add the whites of the eggs beaten stiff, a pinch of salt, rose or vanilla flavoring. This makes a delicious dessert.—MAYME McCARTY, Salem, Ohio.

## PRUNE WHIPS.

**W**HITES of five eggs, one-half cup sugar, one-quarter pound prunes; stew prunes until soft, rub through a sieve, chop meats of prunes, mix together and beat well; bake about fifteen minutes. Serve with cream or custard as preferred.—MRS. A. C. BRYANT, 721 Kempton street, New Bedford, Mass.



## FIG CAKE.

**O**NE and one-half cups sugar, one-half cup butter, one-half cup sweet milk, one and one-half cups flour, two teaspoonfuls baking powder, one-half cup cornstarch, whites of six eggs. Bake in two layers and fill with fig filling. Chop one pound figs, add one-half cup sugar and one cup water; stew until soft and smooth; spread between the layers and ice the whole cake with boiled icing.—SMITH, 46 La Belle street, Dayton, Ohio.

## GINGER SNAPS.

**B**UTTER and lard mixed, one-half cup one cup New Orleans molasses, one full soda scalded in one cup hot water, one teaspoonful ginger. Beat well and handle. Roll out very thin; cut and bake in a hot pan. Bake on the slide, so that they will brown without raising and be very brittle. This is very fine. I make soft ginger cake by the same recipe, only adding two teaspoonfuls baking powder and using one-half the quantity of soda.—MRS. LIZIE R. 1738 North Twenty-second street, Philadelphia.

## PEACH SHORTCAKE

**O**NE cup sugar, one egg, one kitchen spoonful lard, one pint sour milk, one teaspoonful soda, flour enough to make dough same for biscuit. Divide in four pieces, roll out the size of a pie tin, and spread over with butter. Roll out another and lay on top. When baked turn upside down, take the top piece, lay on a plate a place, nice peaches on top; lay the other piece on, and serve with whipped cream.

To Prepare the Peaches.—One can of peaches placed on the stove in a granite vessel to which add one cup of sugar, and stew until soft. Yes two cakes.—MRS. WM. LEE, Utica, Venango County, Pa.

## FROZEN PEACHES.

**P**EEL and pare two quarts of ripe peaches; place in a dish with one small cupful sugar and set in a cool place for two hours; mash fine; add one quart water and freeze. This makes a delicious dessert. Oranges may be substituted for peaches if preferred, or if the latter are out of season.—MRS. EDWARD CAMP, Camp avenue, Norfolk, Va.

## CREAM PIE.

**O**NE cupful of flour, three tablespoonfuls of butter, three tablespoonfuls of ice water. Do not knead with hands. Use pastry knives. Bake on the bottom of large pie tin. Then remove from oven, put in filling and meringue. Put in oven again until meringue is nicely browned. Filling for Pie—One cup of cream, one-half cup of sugar, three tablespoonfuls of flour, one tablespoonful of butter, yolks of two eggs. First melt butter and add one-third of a cup of flour. Then mix two-thirds of a cup of flour with sugar. Then beat eggs well and add to cream. After it is cool add one teaspoonful of vanilla. Meringue—Take whites of three eggs, beaten light. Add three tablespoonfuls of pulverized sugar.—MRS. LAURA TIPPETT, No. 14 West One Hundred and Fourth street, N. Y.

## PINEAPPLE PIE.

**P**EEL and grate one large or two small pineapples, two cups sugar, yolks of three eggs, two tablespoonfuls flour, one and one-half cups cold water; bake with one crust. Use remaining white of eggs with a dash of powdered sugar for meringue. This is sufficient for two pies.—MRS. L. C. SHEPPEY, 11 Madison place, Albany, N. Y.

## CHARLOTTE RUSE PUDDING.

**T**AKE the yolks of four eggs, two tablespoonfuls of flour, four tablespoonfuls of sugar; mix well together. Pour into the mixture one quart of milk; put it all into a saucepan and boil until it becomes a custard. Have a deep dish lined with sponge cake, moistened with sherry wine. Pour the custard over the cake; then beat the whites of four eggs to a stiff froth; add three teaspoonfuls of powdered sugar; spread it over the top of the pudding, and bake in slow oven for five minutes.—MRS. C. H. LAWLER, 2188, Fulton street, Brooklyn, N. Y.

## DEVILLED CLAMS.

**T**WENTY FIVE clams, chopped fine; two eggs well beaten; enough to dip them; chopped parsley, butter, salt, pepper, one egg, brown butter and pour together; pour over clams and eggs into a brown butter, enough to cover them; to make a soft batter; cayenne pepper; salt; dip in egg and cracker and fry. MRS. E. R. 1111 North Thirteenth street, Philadelphia.

## LAMBS' HEARTS.

**T**AKE four lambs' hearts, wash them clean and put them in a kettle with salt, to brown; then add one cup of water, one cup of wine, one cup of vinegar, salt and a wine glass of oil. When it is done roll out three or four times and thick. MRS. D. M. HOLLAND, 350 Gates ave., Brooklyn.

## VEN CROQUETTES.

**T**WO large tablespoonfuls of butter, four bay leaves, eight cloves, one large onion, sliced; put all in a kettle; when butter is melted add four or five pounds of beef without fat. Sear on all sides, then add about a pint of hot water and let simmer; add more as it boils away. When done, strain the liquor, then mix thickening and add to it. Before serving slice the meat and put butter and pour the sauce over.—MRS. C. B. McLean, Cincinnati, O.

## SPICED ROAST BEEF.

**T**WO large tablespoonfuls of butter, four bay leaves, eight cloves, one large onion, sliced; put all in a kettle; when butter is melted add four or five pounds of beef without fat. Sear on all sides, then add about a pint of hot water and let simmer; add more as it boils away. When done, strain the liquor, then mix thickening and add to it. Before serving slice the meat and put butter and pour the sauce over.—MRS. C. B. McLean, Cincinnati, O.



Wm. Stear Dr 1/2 to 3<sup>d</sup> brds 3/9 1/10<sup>th</sup>  
ad Carpenter

Charles Church Dr 1 1/2 yds Sarge 5/8 8 6  
2 1/2 yds binding 5<sup>d</sup> ad self

Sam Bonny Dr 1/4 to H Tea 5<sup>d</sup> self 2 3

Wm. Stephen & Howard Dr

Stephen West Dr

Wm. West 3 yds Red flannel 3/6 10.6  
3 1/2 yds Yellow d<sup>o</sup> 2/8 9.4  
ad his wife 19 10

Abm. Russell Dr 1 pair mittens 1/4  
ad H Brodwell

Francis Taber Dr 1 yd bairn 2/6 2 6  
ad H Pine

Joseph Bales Dr 1 to 5 Tea 6/8  
1 to Tobacco 1/6 ad self

Jonathan Russell Dr 1 sp k Gumbler 1/2  
ad Zach Hilman mess, 1/2 ke

Wm. Lincoln Dr 1 pair hinges & Screws 6  
ad a H apprentice

Wm. Walker Dr 1/2 to 8<sup>d</sup> nails 10/6 5/3 1 6  
ditto 1/3 ad A. Howland 8  
10<sup>d</sup> nails 6<sup>d</sup>

Shadus Swain Dr 9 bras knots 4 1/2 3 1/2  
ad self 3 1/2

Loth Russell & Son Dr 1 Stamp 1/9  
ad Charles

Francis Taber Dr 1/2 to 10<sup>d</sup> nails 6<sup>d</sup>  
ad a H apprentice

Cornelius Howland Dr 1 brush 2/9 ad self

Francis Allen Dr to Cash & 1 Lent him



## CHOCOLATE PI

ONE pint of milk (scalded), crumbs, five tablespoonfuls of sugar, three eggs together; add scalded milk and dish twenty minutes. Frost with and brown. Serve cold with K. SMITH, Jersey City Heights

## FROZEN PEAC.

ONE quart can of peaches in sieve, one pint of cream, light, two quarts milk, sugar taste. Put in a freezer and freeze. If the freezer is too full of the milk, as the freezer should be inches of being full.—J. H. M'BEN, Newburg, N. Y.

## SWEET POTATO

ONE quart of sweet potatoes strained, three beaten eggs, fulls sugar, one tablespoon half a nutmeg grated, one-half cinnamon, a little less of ground nutmeg peel grated or essence cream or milk to make the consistency of butter; make a ring on your bake plate, pour bake with a top crust.—MRS. No. 131 Sixth street, S. E., W.

## ORANGE PUDDING

TAKE three seedless oranges rind, peel and cut up in small dish. Sugar well. Take a scald and put in grated rind cornstarch and yolks of two fresh eggs. Beat up the two whites. Pour the custard over the whites. Put in a hot oven for slightly brown the whites of the cold. Flavor the custard with coloring.—C. H. P., Burnside, N. Y.

## COFFEE BAVARIAN

ONE-HALF box gelatine soaked in third cup of cold water. very large cupful of clear, boiling hot. Add cup of sugar and dissolve. Stir through the basin. Set basin in a bowl of hard with egg beater till it has been beaten very stiff. When pour into a mould. To serve and serve with another plain very stiff piled up around N. J.

## PLUM PUDDING

ONE-QUARTER of a pound of quarter of a pound of citron, one pint sherry wine, mix in fruits and steam cold mix two quarts sweet it and freeze.—MARY M. O street, N. W., Washington

## PULLED TURKEY.

TWO spoonfuls of white gravy, one of cream, grated nutmeg, salt, butter and flour. Pull the meat with a fork from the breast of a cold turkey and make it hot in a new pot, with two spoonfuls of gravy, one of cream, a piece of butter dredged with flour, a seasoning of salt and nutmeg. Serve up hot.—MRS. LYDIA MARSHALL, 345 9th St., Jersey City, N. J.

## ESCALLOPED CHICKEN.

BOIL chicken in water to which a little salt has been added till tender; remove bones and pick up quite fine; put a layer of cracker crumbs in buttered baking dish, then one of chicken; season well with butter, pepper and salt; continue alternate layers till dish is full, with cracker crumbs and plenty of bits of butter. Bake with rich milk; bake till brown on top.—M. M. M. Jamesville, Vt.

## CODDLED EGG.

PUT a small egg in a cup of water in a saucepan, heat gently till the egg is cooked; remove from the water and serve. The number of eggs to be cooked should be determined by the number of persons to be served. The water should be changed every hour and the eggs should be served as soon as they are cooked.—M. W. M., Hamilton, N. Y.

## POULTRY

## CREAMED CHICKEN WITH MACARONI.

COOK one chicken or fowl until tender, saving the stock therefrom; remove all bones and chop into dice, not too fine; boil two cups macaroni in salted water until tender; strain and chop into inch lengths; then, putting butter in your baking dish, have a layer of chicken, layer of macaroni and one of bread crumbs; pepper and salt. Continue alternate layers until dish is nearly full. Bake in moderate oven. Now take two cups of the stock and one-half cup cream and thicken with flour until like thick cream. Pour this over the chicken and macaroni and bake about three-quarters of an hour.—MRS. S. W. E., Birmingham, N. Y.

## JELLIED CHICKEN.

LEAN and cut up your chicken; stew in enough water to cover them; when barely cooked season with salt and pepper; strain down until the water is nearly clear and the meat drops easily from the bones; remove all bone, skin and gristle, and chop the meat. Put layer of chicken in mould, then a layer of cold boiled eggs until the dish is full. Heat the water or gravy left from chicken and pour over all and leave to jelly. A fine lunch con dish.—K. G. P., Wallton, N. Y.

## LAMB AND VEAL POT-PIE.

TAKE three-quarters or a pound of lamb veal, each from shoulder and breast, cut small pieces, put into a roasting with enough water to cover; season highly. two onions fine and strain a tin can of tomatoes. Let this boil five minutes, then add six potatoes, cut a little larger than dice, a small strip of dough made as follows: Take one pint of flour, a pinch of salt; sift and add a tablespoonful of lard, enough water to mix. Knead fairly, then cut a inch squares and drop a few in at a time, stirring slowly to keep from sticking. Save part of this for top crust. the sprinkle parsley in if you have it. Bake on and bake in hot oven ten minutes.—MRS. F. SCROBEL, 244 North 10th St., Philadelphia

## BEEF OR VEAL LOAF.

TO each pound of chopped meat add, one egg, one-half cup of moistened bread crumbs, salt and pepper to taste. Mix well, pack solid in a square pan well greased. Pour over it a pint of boiling water. Bake from two to three hours, according to size. Slice very thin, when cold. Prepare day before using. Fine for phonics.—M. S. H. E. IVORY, 65 Sprague Ave., Bellevue, Pa.

## VENISON PASTRY.

CUT the meat from the neck and shoulders of venison into small squares; remove all the skin, gristle and bones and put in a kettle, with a shallow salt, pepper and herbs, with water to cover, and set to stew for gravy. In another vessel cut squares of venison with a little water until parts done. Line around pan with paste, the squares of meat, season with salt, pepper, butter, and a cupful of the gravy. Make light pastry, and cover the top. Leave a hole in the centre. Put in a moderate oven and three hours. When done, take out, pour the gravy through a strainer in the hole on top, and cover with a pastry rose; glaze all over with the yolk of an egg. Set back in the oven five minutes, and serve hot.—CELESTE APIN, Winchester, Ill.

## BEEF ROLL.

TWO pounds round steak, chopped fine; two well beaten eggs, one-half teacup rolled crackers, one-half cup warm butter, one-half cup sweet milk, one small onion and a little sage; season with salt and pepper. Mix all together with a stiff spoon. Put in a deep square bread tin and bake one hour in a hot oven. Bake quite often after it begins to brown. The onion or sage can be omitted if not liked, and any kind of other flavoring for meats added. This is very nice hot for dinner or sliced cold for lunch.—C. W. Gowanda, N. Y.

PRIZE-WINNING RECIPE THIS WEEK.  
GRAHAM GEMS AND BROWN BREAD.

By Mrs. J. L. I., Rochester, N. Y.

CREAM together one and one-half tablespoonfuls of unmelted butter and two heaping teaspoonfuls of light brown sugar; add one well beaten egg and one cup of milk. Sift together one saltspoonful of salt, two teaspoonfuls of baking powder, one cupful of white flour and three-fourths of a cup of graham flour; bake in gem pans in a quick oven.

For one large loaf or two small ones use two cupfuls of Indian meal, one of graham, one of flour, one of molasses, three of warm water, one tablespoonful of soda, and one teaspoonful of salt. Mix the meal, flour and salt together; dissolve the soda in the water and add the molasses; pour this mixture on the dry ingredients, beat well and after pouring into a buttered brown bread tin, steam for four hours.

151

166

76

31

11

2



On one inside half make a long shaped pocket for gloves. On the other half divide the pocket in two, one half for veils and one for handkerchiefs. On each pocket, outside, work the name of the article it is to contain.

Fasten ribbon ends to the case so that it can be fastened by tying them when it is shut.

To make a linen glove case for traveling cut out a square of linen and measure it off into three vertical sections.

Scallop and buttonhole the first; leave the second plain and scallop, buttonhole and embroider the third. To the edges of the second attach two long linen tabs like apron strings. These fold in over the gloves, which are laid in the second section, and the third section is then folded over the first, fastening by a pearl button and a crocheted loop.

One very pretty case of the kind, seen recently was in flower design, with petals worked solid and leaves in outline with seed stitch filled in. Another was in pink chrysanthemum in lazy-dazy stitch, with little pink and green dots scattered all around.

It is a pretty gift to give your friend who is going away on her honeymoon or otherwise.

... a well-beaten  
... kly until it be-  
... ater back in the  
... es thick as cream. Put the  
... ell, then sprinkle over this a cup of cracker  
... umbs rolled very fine, pieces of butter, a dash  
... pepper and salt the last, turn over the cream.  
... ke twenty minutes serve in the shell on a plat-  
... er garnished with parsley Have them served the  
... hape of the lobster's shell — E. E. DENNIS. 247  
Cumberland street, Portland, Me.

QUEEN RICE PUDDING.

**TAKE** two tablespoonfuls of rice, soak  
hour in cold water. drain off water.  
pudding dish with one quart of milk  
cup of sugar, a pinch of salt, very sma  
butter Put in slow oven and bake t  
stirring occasionally for the first hour a  
Serve cold with milk or cream.—MRS.  
wich, Conn.

CHESTNUT PUDDING, WITH WH.  
CREAM.

**STEAMED SPICED PUDDING**

ONE cup of butter, one cup sugar; beat to a light cream and add one teaspoonful each of ground cloves and cinnamon, one spoonful of allspice, one teaspoonful nutmeg, one and a half cups flour, two teaspoonfuls of baking powder, two cups of milk to make a light batter. Pour in a well-buttered mould and steam three hours. Sift the baking powder with the flour before using. Serve with plain sauce or hard sauce —MRS. G. C. D. No. 39 Garrow street, Auburn, N. Y.

**T**HIRTY chestnuts, half a cup of sugar, two plants of whipped cream. Shell and blanch the chestnuts, put them in a stew pan with enough boiling water to cover them and boil for half an hour. Drain them, then pound to a powder and rub through a sieve. Put back in stew-pan with sugar and water and cook ten minutes, stirring all the time. Take from the fire, put in a coarse sieve and rub through. Put in the centre of a dish and set away to cool. When ready to serve the pudding whip the cream and flavor with one tablespoonful of wine, two of sugar, and arrange in a circle around the pudding.—MRS. W  
No. 766 Columbus avenue, New York City.

**CHOCOLATE PIE.**

**PUDDING FIT FOR A KING**

USE a well-greased pudding dish; pare as many apples as will cover the bottom of the dish. Before putting them in the dish cut off tops and lay aside. Scrape out the centres of the apples, cut fine a few blanched almonds, add currants, sugar and cinnamon, mix and fill in the apples, then put tops on and set in dish. Take one cup of bread crumbs, yolks of five eggs, one cup sugar, and add slowly the well-beaten egg whites and pour over the apples. Bake in a moderate oven one hour. One cup of sugar.

**CHOCOLATE PIE.**  
ONE coffee cup of milk, two tablespoonfuls of  
grated chocolate, three-fourths of a cup of  
sugar, yolks of three eggs. Heat chocolate and  
milk together, then beat yolks and sugar to a  
cream and add to the chocolate and milk. Flavor  
with vanilla. Bake with under crust. Spread me-  
ringue of the whites over the top.—MRS. H. MAL-  
LEN, No. 68 Bridge street, Paterson, N. J.

Roger Haskell L 1<sup>1/2</sup> yd velvet a 6/11

Ship Hanover D<sup>v</sup> to 9 pork a / 9  
to 11 3/4 & Cheese a / 9

Am Respect from Dr 2<sup>nd</sup> 40 planned 3/4  
by 2 per cent 5<sup>th</sup> Dr. self his wife



Jonathan Russell Dr 1<sup>st</sup> Cards 3<sup>rd</sup> 1/2 1/2  
do Self

Ship Walker Dr 4<sup>th</sup> 1<sup>st</sup> bras hinges 1/4 1/2

2<sup>nd</sup> for iron do 1/2 2/1 1<sup>st</sup> do 8<sup>th</sup> 1 bras handle 1/2

7<sup>th</sup> Screws 2/11 2 Locks 7/6 15/ do A. Howland 3

paid Malahuk Sherman Dr 1 Shovel 7/6  
do Self

Saml Bonney Dr 1 Saw 12/ do dundley 12

1<sup>st</sup> to Gear 3/ do Self - - - - 3

Sarah Ruker Dr 3 yds boating 2 8  
do Sally (omitted) 16/3

Joseph Howland 2<sup>nd</sup> Dr  
1/2 An 10 nails do Self  
16 1/2 An do do Self

15 Andrew Swain Dr 1<sup>st</sup> Stockings 11/3 11 3

paid Salo Parker Dr 1 yds Cloth 10/6 do Self

Ship Walker Dr 1/2 An 10 nails 6/ do A. Howland

Philip Attatt Dr 200 - 10 nails 3  
do Self

Wm Russell Junr Dr 102 Thread N<sup>o</sup> 30. 2 2  
do his Maid for family use

J<sup>d</sup> Thomas Dr 100 nails 1/1 1 -  
do A. Thaxter

Jabez Hammond Junr Dr  
1/2 yds cloth (blue) a 6/6  
1 handker 3/ 1 pair pins 1/2 do his wife

16 Wm Janes Dr 1/2 An 6<sup>th</sup> brds 8/6 4/3  
do Self

Andrew Swain Dr 1 Cwt 10 nails 1/6  
to 6 3/4 & pork a 1/6 do Self



1801 Low's Receipt

3<sup>rd</sup> 25<sup>th</sup> Paid Timothy Shuman Dr  $\frac{1}{2}$  lb Tea 60<sup>th</sup> 16  
paid 55<sup>th</sup> 678

Mr. Pettipiece Dr  
Ledger 98  $\frac{1}{4}$  ga br Cloth a 16/6 20.7 $\frac{1}{2}$   
deduct for rent 1.102  
Dr 16<sup>th</sup> see page 680 18 9

4<sup>th</sup> 25<sup>th</sup> Ebenezer Lipp Dr 2 Iron Shovels a 7/6 15 -  
Mr. Wente  
no 3 Dr 16<sup>th</sup> see page 698

1 1801

W. 1801

W. 1801

W. 1801

B. 1801

W. 1801



8  
X Sales Tobacco on an <sup>in</sup>preparation D<sup>o</sup> 25  
1800  
1mo 3x By 1 dr Shag - - - - - 25  
" x By B. Mosher 1 keg 90<sup>in</sup> 18 16 74  
14x By Cark - - - - - 93 - - - - - 18 16 74  
2mo 8x Cark for 2 dr Shag .50 2 dr d<sup>o</sup> .50 4 dr d<sup>o</sup> 2  
" x By 1 role pigtail Tobacco 18 1/4<sup>in</sup> 1 80  
" x 1 dr Shag taken to our selves - - - - - 25  
2mo 2x By G. Bryant 1 keg 104 no 2. 15 89 - - - a 16 14 24  
paid By Matthew Tallman 100 no 1 15 85 - - - a 16 13 60  
" x By 2 a 2 papers a 4/8. for an outio a 3/6 1 92  
9x By 1 keg 78 B. net DK 11  
" x By 2 dr papers 4/8. 11 1/2 dr 1/6 3/4 1 83  
3mo Paid By Ezra Cushman 1 dr papers 1/6 1 12  
" 1 role pigtail 18 1/4 a 18 1/4 1 98 2 73  
3x By 1 dr Shag 1/6 1 dr papers 4/8 10 1/2 1 12  
4x By Henry Tucker 95<sup>in</sup> W<sup>o</sup> 6 15 80 a 16 12 80  
" x By Cark of Almonde 10 1/2 a pigtail 18 1 89  
11x By Muck 1 Roll pigtail 10 3/4 a 18 1/4  
all Paid By Humph<sup>r</sup> Taber 1 Roll pigtail 11 1 98  
16x By J<sup>r</sup> Cobb 1 keg W<sup>o</sup> 10 88 8 net a 16 1/4  
2x By Ezra Cushman 1 Roll pigtail 12 a 18 1/4 2 16  
" x By Mole 7 1/2 dr papers a 4/8 5 6  
3x By Muck Brownell 3 Roles 31 8 a 18 1/4 5 58  
4mo 4x By Humph<sup>r</sup> Taber 1 keg W<sup>o</sup> 14 78 a 16 12 48  
paid By 2 Roles pigtail 11 1/2 22 1/2 a 18 1/4 4 5  
18x By Simpson Hart 1 keg W<sup>o</sup> 27 90 8 1/4 14 40  
25x By Muck 1/2 a 18 1/4 pigtail 12 a 18  
5mo Paid By Muck Brownell W<sup>o</sup> 57 87 1/2 a 16 1/4  
" x By 2 Roles pigtail 23 1/2 a 18 1/4 10 38  
18x By Benjamin Hill 3 Roles 34 1/2 a 15 1/2  
x By 3 paid Edward Hammond 1 keg W<sup>o</sup> 12 11 5 90 1/2 a 16 1/2  
all all sent to C<sup>r</sup>. Manufactory



X Sales Tobacco continued  
 and bro<sup>r</sup> forward -  
 1801 By Geo Bryant 1 keg n<sup>o</sup> 8 89 1/2 net at 16 14 32  
 Paid By Mrz 1 Role pigtail 7 1/2 8  
 By ditto 1 keg n<sup>o</sup> 4. 87 1/2 8  
 By ditto 1 dr paper (same 20) 3 dr at 1 dr  
 24 By Cash of L Jume n<sup>o</sup> 25. 90 8 & 16 1/2 14 40  
 Same By Benj Mather 1 keg n<sup>o</sup> 5. 88 1/2 16 1/2 12 88  
 22 By J<sup>r</sup> Coggeshall 2 Roles 19 3/4 8 - 90 w<sup>t</sup> at 18 1/2 50  
 24 By Mather 2 Line 1/6 - 1 ditto - - - 50  
 Paid By W Brownell 1 keg 86 8 n<sup>o</sup> 17 1/2 at 16 13 76  
 31 By H Taber n<sup>o</sup> 23. 86 net - 16 1/2 13 1/2 96  
 Paid By 1 Role pigtail 10 1/4 8 16 1/2 1 1/2  
 11 By Edw Hammond 2 kegs n<sup>o</sup> 30 21  
 Paid By 160 1/2 98 & 92 - 190 8 - 16 1/2 30 40  
 23 By Geo Bryant 1 keg 95 1/2 n<sup>o</sup> 22 15 28  
 By Simpson Hart 1 keg 96 8 n<sup>o</sup> 20  
 28 By W Brownell 1 Role 11 1/2 8  
 30 By Cash of L Jume 1 keg n<sup>o</sup> 12. 94 1/2 8 - 16. 15 12  
 By W Brownell 1 keg n<sup>o</sup> 26. 94 8 - 16. 15 4  
 By Geo Howland 2 kegs do 94 & 96 8 - 16  
 By Cash of J<sup>o</sup> Congdon for 1 doz papers tobacco 4/6 75  
 10 mo 22 By Edw Hammond 1 keg n<sup>o</sup> 28. 95 8 & 16 15 20  
 Paid By Mather 1 keg 89 8 net  
 24 By J<sup>r</sup> Coggeshall 1 keg 95 1/2 8  
 27 By Benj Hill 1 keg 97 8 & 16 1/2 n<sup>o</sup> 29  
 1 mo 4 By J Hart 1 keg 94 1/2 n<sup>o</sup> 34  
 Paid By Benj Cummings 1 keg 95 1/2 n<sup>o</sup> 35 15 28  
 By J Congdon 1 dr paper 1 dr at 1/2 1/2  
 Paid By Geo Bryant 1 keg 94 8 n<sup>o</sup> 31 & 1 dr paper  
 21 By Benj Cummings n<sup>o</sup> 53. 87 1/2 8 14  
 X all sent to Geo Mather



# SALADS

## SALMON SALAD.

Mrs. D. P. Liebhardt,  
1526 T Street, N. W.,  
Washington, D. C.

**O**NE can steak salmon, drained and free from all bones, skin and fat, well picked up with fork, same quantity of chopped cold boiled potatoes, one-half cup rolled cream crackers, four small pickles chopped, one teaspoonful onion, chopped very fine. Toss the salmon, potatoes and onion well together in an earthen bowl and set aside in a cool place. When ready to serve, pour the dressing over and toss lightly with forks until well mixed, then add the rolled cracker and pickles, and toss again. Serve immediately on lettuce leaves.

Dressing—Mix well in enamelled pan one level teaspoonful salt, one level teaspoonful ground mustard, one level teaspoonful sugar, one heaping teaspoonful flour, one heaping teaspoonful butter. Beat in two eggs; then stir in gradually one cup of vinegar (not too strong). Place on range and let come just to a boil, stirring constantly until it is thick and smooth. When cool stir in one-half cup of sweet cream. Mayonnaise dressing can be used if preferred.

## CHICKEN SALAD.

Mrs. Charles McConeghy,  
83 Newell street,  
Brooklyn.

**T**WO hard-boiled eggs, yolks rubbed smooth; two raw eggs, yolks well beaten, one tablespoonful of made mustard; salad oil, drop by drop until the paste thickens, one lemon (juice), or one-half cup of vinegar; two teaspoonfuls sugar; one teaspoonful salt; one-fourth teaspoonful pepper or dash cayenne, two tablespoonfuls thick, sweet cream. Make the dressing, carefully and slowly stirring in the cream just before serving. Cut the white meat of chicken into small bits, add to it as much celery, cut fine, with a silver knife; pour over it the dressing and serve. If not moist enough, use some of the chicken broth.

## BEET SALAD.

Mrs. P. A. Roberts,  
Lock Box 1931,  
Bradford, Pa.

**B**OIL four medium sized beets (care being taken that they are not cut or broken) in enough hot water to cover them. Cook until tender, take from stove and place in vessel containing cold water; rub gently until the skins come off, trim ends off, cut into small square pieces, place in a dish and sprinkle a saltspoonful of salt and a little pepper over them. Now make a dressing as follows: Take three-fourths of a cup of vinegar, one cup of water, three heaping tablespoonfuls of granulated sugar and butter the size of an egg; place in an agate or aluminum spider and let come to a boil. In the meantime take one heaping teaspoonful of wheat flour, place in a cup and add cold water gradually until it becomes a thin, smooth paste. Gradually pour this into the spider, at the same time stirring contents thereof. Pour this over the beets and stir them until it is well mixed. Serve warm.

## A PICKLE SALAD.

Mrs. J. Cunningham,  
412 Jackson Street,  
Syracuse, N. Y.

**O**NE large head cabbage, eight large head celery, one-half peck Northern Spies apples, twelve cucumber pickles (crop fine), one quart vinegar, one pint Worcestershire sauce, one cup sugar, three tablespoonfuls salt, two ounces mustard, four and one-half tablespoonfuls curry; mix well; not to cook.

## CABBAGE SALAD.

Mrs. Eva Buchanan,  
281 North Main Street,  
Springfield, Mass.

**O**NE-QUARTER cabbage, chopped fine, one cup vinegar, one cup sugar, one egg, one tablespoonful flour, one and one-half spoonfuls mustard; cook in double boiler; stir till thickens.

## SALAD DRESSING.

**O**NE egg, two teaspoonfuls of sugar, two teaspoonfuls of butter, two teaspoonfuls of flour, one and one-half teaspoonfuls of mustard, one cup of vinegar, a pinch of salt. Let it come to a boil and pour it on hot.

## POTATO SALAD.

Miss A. Marie  
823 B

**T**AKE from four to six potatoes and boil till tender in water, peel the potatoes in a porcelain pan and mash in a potato masher. Season with salt, two teaspoonfuls of oil, one cupful of milk, teaspoonful of Worcestershire sauce, one well. Have the frying pan hot and butter and an onion cut fine cooking. Served while hot.

## CHICKEN SALAD.

Mrs. L. P. Woods,  
110 Jefferson  
Charlottesville

**N**INE eggs, one cup olive oil, vinegar, four tablespoonfuls mustard, two tablespoonfuls one teaspoonful black pepper, one teaspoonful celery seed, one medium-size bunch of three tender chickens, three bunches. Beat the eggs well, adding ingredients except the meat and oil. Boil slowly until quite thick. When add another half cup vinegar, and over the finely chopped meat and covering the top with the dressing.

## POTATO SALAD.

Frances Brusnihan,  
6 Pardue B  
Saratoga Springs,

**T**AKE six or eight large, cold potatoes, slice very thin, two sized onions, sliced and three medium sized beets (which have been cooked until tender), allow to cool, and cut in very small pieces a stick or two of crisp, sweet chopped fine and throw over the mixture a dressing of olive oil, vinegar, salt, pepper and a tiny dash of This is a feast for the eye as well as the palate, for the beets themselves deep red, their juice colors the toes pink, and the celery and are white. Add some parsley.

## QUODLIBET SALAD.

Mrs. Andrew Bayer,  
305 N. Mount Street,  
Baltimore,

**Q**UARTER pound boiled ham, pound boiled tongue, quarter roast veal, one-eighth peck of three onions (medium size), ten small egg pickles, quarter pound Swiss cheese, cut into small dice; salt, herring (nicely cleaned), boiled potatoes. Then add pepper vinegar to taste; mix well. Before mix to it the following dressing: yolks of eight eggs, well stirred, with quart best imported olive oil added drop; when stiff add a little white pepper, the juice of half lemon, one spoonful of "frankfurt essence of vinegar." Mix salad with the dressing and cook half an hour; then put on salad dish, the whole with mayonnaise, as thick as possible, decorate with capers, lemon hard boiled egg slices and anchovies.

## CELERY SALAD.

Mrs. E. D. McDonald,  
232 West Fifty-fifth Street,  
New York

**O**NE bunch of fine white celery, cut to slices, one pint hickory nuts. Dressing—Yolks of two eggs, one spoonful salt, a pinch of cayenne pepper, beat smooth, adding slowly half teaspoonful pure Italian oil, juice of one lemon before serving, add half pint of rich and sprinkle with paprika. This is a delicious salad to serve with game.

## SHRIMP SALAD.

Mrs. Thomas Watters,  
No. 1330 Fifth Street,  
Des Moines, I

Put a pint of shrimps over the fire in water, slightly salted; boil rapidly about fifteen minutes, then remove from the fire and let cool; have one of cabbage and one bunch of celery cut fine; beat the yolks of three eggs thoroughly; one teaspoon salt, one of one of white sugar, two teaspoons of mustard, two tablespoonfuls butter. In the mixture half pint vinegar, put into a bowl, set in a kettle of hot water and stir till thickens; then pour the mixture over the cabbage, celery and shrimps (or they may be left whole) well and garnish with olives, if you wish.

BREAD PAN

Too much yeast!

SWINNERTON.

## SALAD DRESSING.

Mrs. Leonard Johnson,  
Care Great American Fruit Co.,  
Jamestown, N. Y.

**B**EAT two eggs a little, then add one teaspoon salt, a very little cayenne pepper or more if black pepper is used instead. One tablespoon of sugar, two teaspoons of flour or cornstarch, one teaspoon dry mustard. Stir till smooth, and add one-half cup vinegar. Put this all on stove in double boiler. Cook till thick (keep stirring it.) Then cool it and add one cup of sweet cream. Put on stove and cook till thick again (be sure to stir so as not to curdle). Then take off and add one tablespoon of butter.

## OLD-FASHIONED POTATO SALAD.

Ida Beaver,  
National Hotel, 21 West Third Street,  
Chester, Pa.

**H**ALF dozen large potatoes, one raw egg, one hard-boiled egg, one onion, small bunch celery and parsley, two tablespoonfuls oil, three tablespoonfuls vinegar, salt, pinch red pepper, teaspoonful yellow mustard, quarter teaspoonful black pepper. Boil potatoes until done; then cut in thin slices while they are warm; sprinkle with salt and a little cold water (this is done to keep them fresh and moist); chop celery, onion and parsley together very fine; mash yolk of boiled egg with yolk of raw egg; beat well; then add large teaspoonful yellow mustard, oil, vinegar, black pepper, red pepper, salt (to suit taste). When it is all mixed well together, pour over the potatoes with the other ingredients. This recipe is not to be found in any cook book, as it is original.

## MAYONNAISE DRESSING.

Mrs. L. Sautter,  
72 Division Street,  
Albany, N. Y.

**S**TRICTLY original, and if very carefully prepared the quickest way of making it with good results. Put the yolk of one strictly fresh egg in a mortar and add to this juice of one lemon, two teaspoonfuls of mustard, one teaspoonful of sugar, one-half teaspoonful of salt, pinch of cayenne pepper. Stir this until a smooth mixture, then gradually add one pint of best olive oil, keep stirring slowly and in a few minutes your dressing will be thick enough to cut. Have it in cool place; it is not necessary to add all the oil unless you wish to have it stiff. The way I do in making lobster or chicken salad, in fact one could do to any kind; add two or three tablespoonfuls of this dressing to my salad and mixed thoroughly. Nothing else is required.

## COLD SLAW EXCELLENT.

Mrs. F. M. Stemons,  
Salisbury, Md.

**C**HOP one small head of cabbage and one third of a bunch of celery together. For dressing, stir one pint vinegar, two beaten eggs, one teaspoonful of salt and two teaspoonfuls of French mustard, with a half saltspoonful of pepper together. Cook until it comes to a boil, stirring constantly; then remove from the fire, and when cold mix well with the chopped cabbage and celery.







